

Braggot

- Gravity **31.8 BLG**
- ABV **16.1 %**
- IBU **23**
- SRM **19.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 5 kg (54.9%) | 100 % | 40 |
| Grain | Pilzneński | 0.6 kg (6.6%) | 81 % | 4 |
| Grain | cookie | 0.1 kg (1.1%) | 70 % | 40 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.2%) | 75 % | 59 |
| Grain | Słód owsiany Fawcett | 0.2 kg (2.2%) | 61 % | 5 |
| Grain | Pszeniczny | 0.4 kg (4.4%) | 85 % | 4 |
| Grain | cara honey | 0.2 kg (2.2%) | 80 % | 70 |
| Grain | Viking Pale Ale malt | 0.4 kg (4.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (11%) | 79 % | 10 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1 kg (11%) | 100 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Fuggles | 25 g | 30 min | 4.5 % |
| Boil | Fuggles | 25 g | 15 min | 4.5 % |