

# Braggot

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **15**
- SRM **15.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

| Type    | Name                            | Amount          | Yield | EBC |
|---------|---------------------------------|-----------------|-------|-----|
| Grain   | Strzegom Pilzneński             | 1.5 kg (24.8%)  | 80 %  | 4   |
| Grain   | Żytni                           | 0.75 kg (12.4%) | 85 %  | 8   |
| Grain   | Biscuit Malt                    | 0.2 kg (3.3%)   | 79 %  | 45  |
| Adjunct | Miód Gryczany (Buckwheat Honey) | 3.6 kg (59.5%)  | 70 %  | 40  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 37.5 g | 60 min | 4 %        |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| mangrove Jack's m05 Mead | Ale  | Dry  | 22 g   | ---        |