

# Braggot

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **30**
- SRM **16**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.5 kg (9.1%)	75 %	150
Grain	Biscuit Malt	1 kg (18.2%)	79 %	45
Dry Extract	miód	3 kg (54.5%)	--- %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	28.3 g	60 min	10.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	40 ml	White Labs