

# braggot 2024

---

- Gravity **34.5 BLG**
- ABV **18 %**
- IBU **50**
- SRM **32.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Brown Malt (British Chocolate)	1 kg (7.2%)	70 %	128
Grain	Płatki owsiane	0.5 kg (3.6%)	60 %	3
Grain	Żytni	0.5 kg (3.6%)	85 %	8
Grain	Monachijski	5 kg (36.2%)	80 %	16
Grain	Strzegom Karmel 30	0.3 kg (2.2%)	75 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (7.2%)	80 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (36.2%)	70 %	40
Grain	czekoladowy pszeniczny	0.5 kg (3.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	100 g	15 min	3 %
Boil	Zula	50 g	15 min	10.6 %
Boil	Topaz	50 g	30 min	20 %