

# braggot

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **34**
- SRM **14.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Honey	2 kg (42.1%)	75 %	2
Grain	Strzegom Pilzneński	1.5 kg (31.6%)	80 %	4
Grain	Biscuit Malt	0.5 kg (10.5%)	79 %	45
Grain	Żytni	0.4 kg (8.4%)	85 %	8
Grain	Strzegom Monachijski typ II	0.3 kg (6.3%)	79 %	22
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mead yeast	Wine	Dry	11 g	?