

# Braggot

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **20**
- SRM **11.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Brake Munich Malt	3 kg (38%)	80 %	18
Grain	Light Wheat Malt	0.75 kg (9.5%)	85 %	5
Grain	Rye Malt	0.75 kg (9.5%)	63 %	10
Grain	Weyermann - Carared	0.4 kg (5.1%)	75 %	45
Liquid Extract	Honey	3 kg (38%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saphir	65 g	60 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	100 ml	Safale