

# Braggot

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **31**
- SRM **17.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Gryczany (Buckwheat Honey)	3 kg (34.1%)	70 %	40
Grain	Pilzneński	2.3 kg (26.1%)	81 %	4
Liquid Extract	Honey	1.4 kg (15.9%)	75 %	2
Grain	Monachijski	1 kg (11.4%)	80 %	16
Grain	Żytni	0.8 kg (9.1%)	85 %	8
Grain	Special B Malt	0.2 kg (2.3%)	65.2 %	315
Grain	Biscuit Malt	0.1 kg (1.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %