

# braggot

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **35**
- SRM **14.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	1.7 kg (33.3%)	81 %	6
Grain	Żytni	1 kg (19.6%)	85 %	8
Grain	Cara 30 EBC	0.2 kg (3.9%)	78 %	30
Grain	Biscuit Malt	0.1 kg (2%)	79 %	45
Liquid Extract	Miód wrzosowy	2.1 kg (41.2%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat PH 2019	30 g	25 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	4 g	Mash	60 min