

Braggot

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **26**
- SRM **16.6**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (16.7%)	79 %	10
Grain	Żytni Strzegom	2 kg (16.7%)	85 %	8
Grain	Strzegom Monachijski typ I	0.9 kg (7.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.55 kg (4.6%)	81 %	6
Grain	Strzegom Pale Ale	0.55 kg (4.6%)	79 %	6
Liquid Extract	Miód Gryczany (Buckwheat Honey)	6 kg (50%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	13.3 %
Boil	Zula	20 g	30 min	13.3 %
Boil	Zula	40 g	10 min	13.3 %