

# braggot

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **29**
- SRM **31.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (17.5%)	81 %	4
Grain	Monachijski	2 kg (17.5%)	80 %	16
Grain	Monachijski Ciemny Steinbach	1 kg (8.8%)	100 %	30
Grain	Biscuit Malt	1 kg (8.8%)	79 %	45
Grain	Czekoladowy	0.4 kg (3.5%)	60 %	788
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (43.9%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mead M05 Mangrove Jack's Craft Series	Ale	Dry	10 g	Mangrove Jack's