

Braggot gryczany ciemny

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **14**
- SRM **120.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|------|
| Grain | Weyermann - monachijski | 2 kg (19.4%) | 78 % | 14 |
| Grain | Viking - pilzneński | 0.5 kg (4.9%) | 82 % | 4 |
| Grain | Żytni | 1 kg (9.7%) | 85 % | 8 |
| Grain | Weyermann - Abbey | 0.4 kg (3.9%) | 75 % | 45 |
| Liquid Extract | Ekstrakt słodowy żytni | 1.2 kg (11.7%) | 60.5 % | 3700 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 5.2 kg (50.5%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---|--------|--------|------------|
| Boil | gorzyczkowy Marynka - szyszki własny zbiór | 20 g | 60 min | 10 % |
| Boil | aromatyczny Lubelski - szyszki własny zbiór | 50 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|------|-----|------|-----|
| Mangrove Jack's M05 Mead | Wine | Dry | 11 g | --- |
|-----------------------------|------|-----|------|-----|