

Honey Bitter braggot

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **9.5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.8 kg (63.3%) | 79 % | 10 |
| Grain | Karmelowy 50 - Viking Malt | 0.1 kg (1.7%) | 79 % | 50 |
| Grain | Płatki owsiane | 0.1 kg (1.7%) | 60 % | 3 |
| Grain | Słód Wędzony Steinbach | 0.5 kg (8.3%) | 80 % | 5 |
| Liquid Extract | Miód kasztanowy | 1 kg (16.7%) | 70 % | 40 |
| Liquid Extract | Miód wielokwiatowy | 0.5 kg (8.3%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 25 min | 5.1 % |
| Boil | East Kent Goldings | 50 g | 10 min | 5.1 % |