

# Braggot

- Gravity **31.8 BLG**
- ABV **16.1 %**
- IBU **23**
- SRM **19.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (54.9%)	100 %	40
Grain	Pilzneński	0.6 kg (6.6%)	81 %	4
Grain	cookie	0.1 kg (1.1%)	70 %	40
Grain	Karmelowy Czerwony	0.2 kg (2.2%)	75 %	59
Grain	Słód owsiany Fawcett	0.2 kg (2.2%)	61 %	5
Grain	Pszeniczny	0.4 kg (4.4%)	85 %	4
Grain	cara honey	0.2 kg (2.2%)	80 %	70
Grain	Viking Pale Ale malt	0.4 kg (4.4%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (11%)	79 %	10
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (11%)	100 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Fuggles	25 g	30 min	4.5 %
Boil	Fuggles	25 g	15 min	4.5 %