

# Braggot Jubileuszowy

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **32**
- SRM **25.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **11.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount          | Yield | EBC |
|----------------|---------------------------------|-----------------|-------|-----|
| Grain          | Viking Pilsner malt             | 2 kg (38.5%)    | 82 %  | 4   |
| Grain          | Caraaroma                       | 0.15 kg (2.9%)  | 78 %  | 400 |
| Grain          | Słód Wędzony Steinbach          | 0.3 kg (5.8%)   | 80 %  | 5   |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2.67 kg (51.4%) | 70 %  | 40  |
| Grain          | Honey Malt                      | 0.07 kg (1.3%)  | 80 %  | 49  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 20 g   | 60 min | 14.1 %     |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| drożdże do miodu pitnego | Wine | Dry  | 7 g    | Coobra     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                 |      |           |           |
|-------|-----------------|------|-----------|-----------|
| Other | płatki z beczek | 20 g | Secondary | 30 day(s) |
|-------|-----------------|------|-----------|-----------|

## Notes

- Burzliwa na us-05, potem zadane drożdże do miodu? Beczkopłatki leżakować w whisky kilka dni/tygodni wcześniej, może do tego śliwki/morele/rodzynki i to wrzucić na cichą? nie przykryje to miodu?  
*Nov 15, 2018, 6:27 AM*