Ciemny braggot

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **67**
- SRM **44.4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	2 kg *(43.5%)*	83 %	4.5
Grain	Carafa II	0.3 kg *(6.5%)*	70 %	812
Grain	Rauch Malt (Germany)	0.3 kg *(6.5%)*	81 %	4
Grain	Briess - Chocolate Malt	0.3 kg *(6.5%)*	60 %	690
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.5 kg *(10.9%)*	70 %	40
Sugar	Molasses	0.2 kg *(4.3%)*	78.3 %	158
Adjunct	suszona wędzona śliwka	0.5 kg *(10.9%)*	--- %	---
Adjunct	mrożona wiśnia	0.5 kg *(10.9%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Perle	30 g	15 min	7 %
Dry Hop	Perle	20 g	3 day(s)	7 %
Dry Hop	Marynka	10 g	3 day(s)	10 %