

# Honey Bitter braggot

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- 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 %