

# BRAGGOT

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **55**
- SRM **18.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name          | Amount     | Yield | EBC |
|----------------|---------------|------------|-------|-----|
| Liquid Extract | Miód Gryczany | 5 kg (50%) | 75 %  | 40  |
| Grain          | Pilzneński    | 3 kg (30%) | 81 %  | 4   |
| Grain          | Żytni         | 1 kg (10%) | 85 %  | 8   |
| Grain          | Melanoidynowy | 1 kg (10%) | 81 %  | 53  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 100 g  | 60 min | 9.7 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory      |
|--------------------------|------|------|--------|-----------------|
| Mangrove Jack's M05 Mead | Ale  | Dry  | 20 g   | Mangrove Jack's |
| Danstar Nottingham       | Ale  | Dry  | 20 g   | Danstar         |

## Extras

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

|        |                                 |      |           |           |
|--------|---------------------------------|------|-----------|-----------|
| Flavor | Płatki dębowe z beczki po rumie | 50 g | Secondary | 14 day(s) |
|--------|---------------------------------|------|-----------|-----------|

## Notes

- Gotować odrobinę mniej (24 l) brzeczki niż w wyliczeniu - dodatek miodu zwiększy objętość.  
Użyć dwóch saszetek jednego z rodzajów drożdży - w zależności od dostępności.  
Fermentacji burzliwa: 14 dni, fermentacja cicha w zależności od efektów i czasu: 14-21 dni.  
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