Braggot przed miodem

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **33**
- SRM **17**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(37%)*	81 %	4
Grain	Żytni	0.8 kg *(19.8%)*	85 %	8
Grain	Biscuit Malt	0.25 kg *(6.2%)*	79 %	45
Liquid Extract	Miód Spadziowy Iglasty	0.7 kg *(17.3%)*	70 %	40
Na ostatnią minutę gotowania				
Dry Extract	Miód Nektarowo - Leśny	0.8 kg *(19.8%)*	70 %	40
Na ostatnią minutę gotowania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M05 Mead	Ale	Dry	20 g	Mangrove Jack's
dwie saszetki				

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- W trakcie fermentacji dodajemy 1,8L miodu rzepakowego, rozcieńczonego 2,75L wody, aby uzyskać brzeczkę ok. 28.5BLG
  Jan 3, 2020, 11:40 AM