

braggot v2

- Gravity **33.9 BLG**
- ABV **17.6 %**
- IBU **46**
- SRM **36.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Abbey Castle | 1.1 kg (8.6%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (3.9%) | 60 % | 3 |
| Grain | Żytni | 0.5 kg (3.9%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (7.8%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (7.8%) | 80 % | 16 |
| Grain | Pilzneński | 2.5 kg (19.6%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 0.2 kg (1.6%) | 75 % | 59 |
| Grain | Viking Wędzony torfem | 0.2 kg (1.6%) | 81 % | 7 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 0.5 kg (3.9%) | 80 % | 700 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 5 kg (39.2%) | 70 % | 40 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Pilgrim | 50 g | 40 min | 8.5 % |
| Boil | Sybilla | 100 g | 15 min | 7 % |
| Boil | Amora Preta | 50 g | 15 min | 11.2 % |