

Belgian Braggot

Martin Cumming



Batch Size: 22 L
OG: 1.058
Boil Size: 23.5 L
FG: 1.018
Boil Time: 60 mins
IBU: 8.6
Efficiency: 85%
Colour: 12.1



FERMENTABLES

%	kgs	Fermentable	PPG	EBC	Usage
36	1.52	Maris Otter Pale	38.2	8.5	Mash
9	0.39	Victory	34.2	73.2	Mash
12	0.50	Vienna	37.2	9.2	Mash
43	1.80	Honey	42.2	3.8	Late Addition

MASH STEPS

Name	Temp (°C)	Time (min)
Mash 1	68	60
Mash Out	75	10

HOP ADDITIONS

g	Variety	Type	Usage	Time	AA	IBU
10.00	Fuggles	Pellet	Boil	60	4.5	5.7
10.00	Fuggles	Pellet	Boil	15	4.5	2.8

YEAST

Amount	Unit	Name	Attenuation (%)
1.0	packets	Safbrew - Specialty Ale Yeast T-58	0.7

EXTRAS

Amount	Unit	Name	Time (min)	Usage
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FERMENTATION STEPS

Type	Temp (°C)	Time (days)
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NOTES