

OMG Braggot

Braggot

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 2.28 gal
Boil Time: 20 min
Taste Rating(out of 50): 35.0
Taste Notes: First batch was infected due to bad procedures. Will update notes when I attempt again.

Date: 5/1/2010
Brewer: James (merddyn)
Asst Brewer: Andrea
Equipment: Brew Pot (3 Gallon)
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
4.00 lb	Wheat Liquid Extract (8.0 SRM)	Extract	30.19 %
0.25 lb	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	1.89 %
0.25 lb	White Wheat Malt (2.4 SRM)	Grain	1.89 %
1.00 oz	Hallertauer Hersbrucker [3.20 %] (20 min)	Hops	5.6 IBU
1.00 oz	Hallertauer Hersbrucker [3.20 %] (Dry Hop 30 days)	Hops	-
8.75 lb	Honey (1.0 SRM)	Sugar	66.04 %
5.00 gal	Ozarka	Water	
1 Pkgs	Hefeweizen IV Ale (White Labs #WLP380)	Yeast-Wheat	

Beer Profile

Est Original Gravity: 1.092 SG
Est Final Gravity: 1.021 SG
Estimated Alcohol by Vol: 9.35 %
Bitterness: 5.6 IBU
Est Color: 6.6 SRM

Measured Original Gravity: 1.090 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 11.15 %
Calories: 408 cal/pint
Color:
 Color

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 2.43 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 0.50 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Temperature Mash, 1 Step, Full Body

Step Time	Name	Description	Step Temp
40 min	Saccharification	Add 0.16 gal of water at 170.5 F	158.0 F
60 min	Mash Out	Heat to 168.0 F over 10 min	168.0 F

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4

Pressure/Weight: 3.8 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days

Storage Temperature: 70.0 F

Notes

Recipe by merddyn (James) at www.simplehomebrewing.com.

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