

Still Braggot


Braggot

Date: 12/18/2008
Brewer: Steve
Asst Brewer:
Equipment: My Equipment
Brewhouse Efficiency: 75.00

Ingredients

Ingredient	Type
1.0 SRM)	Sugar
12.5 SRM)	Dry Extract
8.0 SRM)	Dry Extract
5.00 %] (60 min)	Hops
5.00 %] (15 min)	Hops
5.00 %] (0 min)	Hops
Boil 10.0 min)	Misc
Boil 5.0 min)	Misc
Boil 5.0 min)	Misc
Boil 5.0 min)	Misc
Boil 5.0 min)	Misc
Boil 5.0 min)	Misc
Boil 5.0 min)	Misc
Wyeast Labs #1084)	Yeast-Ale

Beer Profile

Measured Original Gravity: 1.010 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 0.65 %
Calories: 43 cal/pint
Color:


Notes

