## Still Braggot

Braggot

m

Date: 12/18/2008 Brewer: Steve Asst Brewer:

**Equipment:** My Equipment **Brewhouse Efficiency:** 75.00

## **Ingredients**

**Type** 

	Type
ney (1.0 SRM)	Sugar
ıber Dry Extract (12.5 SRM)	Dry Extract
tht Dry Extract (8.0 SRM)	Dry Extract
ldings, East Kent [5.00 %] (60 min)	Hops
ldings, East Kent [5.00 %] (15 min)	Hops
ldings, East Kent [5.00 %] (0 min)	Hops
sh Moss (Boil 10.0 min)	Misc
mon Peel (Boil 5.0 min)	Misc
mon Juce (Boil 5.0 min)	Misc
5 tablet (Boil 5.0 min)	Misc
lcium Tablet (Boil 5.0 min)	Misc
ignesium Tablet (Boil 5.0 min)	Misc
ic Tablet (Boil 5.0 min)	Misc
sh Ale (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: