

# Brigadoon!!!

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- Gravity **26.6 BLG**
- ABV ---
- IBU **18**
- SRM **14.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (44.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	Melanoiden Malt	0.3 kg (4.4%)	80 %	39
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.4 kg (35.3%)	70 %	40
Liquid Extract	WES ekstrakt słodowy jasny	0.2 kg (2.9%)	80 %	---
Grain	Rye, Flaked	0.4 kg (5.9%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Hallertauer	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
G-995	Wine	Dry	10 g	Bayanus