

# Brigadoon!!!

- 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    |