

Wee Heavy #1

- Gravity **24 BLG**
- ABV **11 %**
- IBU **21**
- SRM **18.1**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **80C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (69%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (17.2%) | 81 % | 6 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.3%) | 70 % | 299 |
| Sugar | Sugar, Table (Sucrose) | 1 kg (8.6%) | 100 % | 2 |
| Grain | Strzegom Barwiący | 0.1 kg (0.9%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 6.8 % |
| Aroma (end of boil) | Sybilla | 50 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |