

# Wee Heavy

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **30**
- SRM **18.3**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.45 kg (45.4%)	85 %	7
Grain	Weyermann - Light Munich Malt	1.9 kg (35.2%)	82 %	14
Grain	Weyermann - Carapils	0.4 kg (7.4%)	78 %	4
Grain	Weyermann - Pale Wheat Malt	0.45 kg (8.3%)	85 %	5
Grain	Caraaroma	0.2 kg (3.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	East Kent Goldings	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	100 ml	Fermentum Mobile