

## Wee heavy

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **15.2**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.2 kg (67.2%)	80 %	7
Grain	Munich Malt	1.2 kg (19.2%)	80 %	18
Liquid Extract	Honey	0.25 kg (4%)	75 %	2
Grain	Briess - Chocolate Malt	0.15 kg (2.4%)	60 %	690
Grain	Caramel/Crystal Malt - 120L	0.15 kg (2.4%)	72 %	236
Grain	Peat Smoked Malt	0.15 kg (2.4%)	74 %	6
Grain	Special B Malt	0.15 kg (2.4%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	90 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	50 ml	Wyeast Labs