

## Wee heavy

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **13**
- SRM **12.7**
- Style **Scottish Heavy 70/-**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 3.5 kg (50.7%) | 80 %  | 5   |
| Grain | Biscuit Malt                 | 1 kg (14.5%)   | 79 %  | 45  |
| Grain | Castle Malting Whisky Nature | 1 kg (14.5%)   | 85 %  | 4   |
| Grain | Karmelowy Jasny 30EBC        | 1 kg (14.5%)   | 75 %  | 30  |
| Grain | Karmelowy żytni Strzegom     | 0.4 kg (5.8%)  | 75 %  | 150 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | English Golding | 30 g   | 60 min | 4.8 %      |