

Wee heavy

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **23**
- SRM **21.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (36.4%) | 81 % | 4 |
| Grain | Monachijski | 2.1 kg (25.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 1 kg (12.1%) | 75 % | 150 |
| Grain | Casle Malting Whisky Nature | 1 kg (12.1%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (12.1%) | 61 % | 5 |
| Grain | Jęczmień palony | 0.15 kg (1.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 15 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-04 | Ale | Slant | 200 ml | --- |