

## Wee Heavy (Centrum Piwowarstwa)

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **15.5**
- Style **Strong Scotch Ale**

### 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 **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (51.1%)	81 %	4
Grain	Monachijski	2.1 kg (29.8%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.45 kg (6.4%)	75 %	30
Grain	Casle Malting Whisky Nature	0.4 kg (5.7%)	85 %	4
Grain	Słód owsiany Fawcett	0.35 kg (5%)	61 %	5
Grain	Jęczmień palony	0.15 kg (2.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar