

weeheavy v1

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **21.4**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **9.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.4 kg (89.5%) | 80 % | 7 |
| Grain | Biscuit Malt | 0.15 kg (3.9%) | 79 % | 45 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.6%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.6%) | 68 % | 400 |
| Grain | Black Barley (Roast Barley) | 0.05 kg (1.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 25 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Liquid | 100 ml | Wyeast Labs |