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