

Wee Heavy -szop

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **19**
- SRM **14.6**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (66.7%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (16.7%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (5.6%)	78 %	4
Grain	Weyermann - Carawheat	0.5 kg (5.6%)	77 %	97
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985
Sugar	trzciny	0.4 kg (4.4%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką krąg	Ale	Liquid	20 ml	Fermentum Mobile