

## McZainasheff's Wee

- Gravity **21.1 BLG**
- ABV ---
- IBU **24**
- SRM **21.2**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **43.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **33.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	8.2 kg (85.4%)	81 %	6
Grain	Pale Crystal	0.5 kg (5.2%)	72.8 %	90
Grain	Monachijski	0.5 kg (5.2%)	80 %	15
Grain	Crystal Malt	0.3 kg (3.1%)	72 %	236
Grain	Jęczmień palony	0.1 kg (1%)	55 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	50 g	60 min	4.5 %
Boil	Kent Goldings	15 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	2000 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

## Notes

- <http://www.piwo.org/topic/12932-artykul-byo-wee-heavy-opis-stylu/>  
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