

wee hevy

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **31**
- SRM **16.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale ale	5 kg (74.9%)	80 %	4
Grain	Carabody	0.5 kg (7.5%)	--- %	---
Grain	Monachijski	0.5 kg (7.5%)	80 %	16
Grain	Weyermann Caramunich 3	0.48 kg (7.2%)	76 %	150
Grain	Viking Malt Cookie	0.2 kg (3%)	70 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Whirfloc	1 g	Boil	5 min