

# Nova Scotia [Wee Heavy]

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **18**
- SRM **12**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale            | 5 kg (59.9%)   | 79 %  | 6   |
| Grain | Strzegom Pilzneński          | 2 kg (24%)     | 80 %  | 4   |
| Grain | Weyermann - Carapils         | 0.8 kg (9.6%)  | 78 %  | 4   |
| Grain | Weyermann - Carawheat        | 0.1 kg (1.2%)  | 77 %  | 97  |
| Grain | Weyermann - Carafa I Special | 0.1 kg (1.2%)  | 70 %  | 900 |
| Sugar | Cane (Beet) Sugar            | 0.35 kg (4.2%) | 100 % | 0   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 15.5 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Slant | 150 ml | Fermentum Mobile |