

Wee heavy

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **18**
- SRM **16.3**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **38.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (73.4%)	80 %	5
Grain	Golden ale	2 kg (18.3%)	80 %	5
Grain	Carahell	0.5 kg (4.6%)	77 %	26
Grain	Strzegom Karmel 150	0.3 kg (2.8%)	75 %	150
Grain	Carafa special 1	0.1 kg (0.9%)	10 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	33 g	Danstar