

Wee Heavy 2

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **23**
- SRM **21.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|------|
| Grain | Pale Ale Best | 8 kg (88.9%) | 80 % | 6 |
| Grain | Peated | 0.2 kg (2.2%) | --- % | 5 |
| Grain | Caramunich II Best | 0.6 kg (6.7%) | 73 % | 120 |
| Grain | Carafa II Best | 0.2 kg (2.2%) | 65 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| First Wort | Perle | 25 g | 60 min | 9.7 % |
| Boil | East Kent Goldings | 10 g | 15 min | 5 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5 % |

Yeasts

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

Notes

- klasyczny dodatkowo bez peated
Northdown hops
Feb 20, 2022, 9:34 PM