

# Wee heavy

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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **14**
- SRM **15.6**
- Style **English Barleywine**

## 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 **12 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **31.7 liter(s)**
- Total mash volume **41.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.7 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (70.7%)	80 %	8
Grain	Golden Ale	2 kg (20.2%)	80 %	11
Grain	Carahell	0.5 kg (5.1%)	77 %	26
Grain	Strzegom Karmel 150	0.3 kg (3%)	75 %	150
Grain	Weyermann - Dehusked Carafa I	0.1 kg (1%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	666 ml	Fermentis