

## wee heavy

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **28**
- SRM **20.6**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (76.9%)	78 %	6
Grain	Płatki pszeniczne	0.25 kg (3.8%)	85 %	3
Grain	Abbey Malt Weyermann	0.4 kg (6.2%)	75 %	45
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400
Grain	Strzegom Monachijski typ II	0.5 kg (7.7%)	79 %	22
Grain	Special B Castle	0.15 kg (2.3%)	70 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	izabela	50 g	60 min	5.1 %