

# Wee Heavy

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **24**
- SRM **21.7**
- Style **Strong Scotch Ale**

## 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 **15 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (78.3%)	80 %	5
Grain	BESTMALZ - Best Munich	0.7 kg (10.1%)	80.5 %	16
Grain	Simpsons - Crystal Medium	0.5 kg (7.2%)	74 %	108
Grain	Simpsons - Crystal Extra Dark	0.3 kg (4.3%)	74 %	450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	400 ml	Wyeast Labs