

Wee Heavy

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **37**
- SRM **26.3**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 4 kg (56.7%) | 78 % | 6 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (7.1%) | 72 % | 236 |
| Grain | Special B Malt | 0.5 kg (7.1%) | 65.2 % | 315 |
| Grain | Briess - Roasted Barley | 0.05 kg (0.7%) | 55 % | 591 |
| Grain | Žytni | 1 kg (14.2%) | 85 % | 8 |
| Grain | Monachijski | 1 kg (14.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 7 % |
| Boil | Challenger | 25 g | 30 min | 7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |