

# Wee Heavy #1

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **21**
- SRM **18.1**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **26.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **80C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (69%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (17.2%)	81 %	6
Grain	Strzegom Karmel 300	0.5 kg (4.3%)	70 %	299
Sugar	Sugar, Table (Sucrose)	1 kg (8.6%)	100 %	2
Grain	Strzegom Barwiący	0.1 kg (0.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.8 %
Aroma (end of boil)	Sybilla	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis