

Wee Heavy

- Gravity **26.2 BLG**
- ABV ---
- IBU **17**
- SRM **24.7**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (53.3%) | 80 % | 8 |
| Grain | Strzegom Wiedeński | 1 kg (10.7%) | 79 % | 10 |
| Grain | Abbey Castle | 1 kg (10.7%) | 80 % | 45 |
| Grain | Biscuit Malt | 1 kg (10.7%) | 79 % | 50 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.7%) | 79 % | 22 |
| Grain | Castle Malting Whisky Nature | 0.3 kg (3.2%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.08 kg (0.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 30 g | 60 min | 5.5 % |
| Aroma (end of boil) | Kent Goldings | 30 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale | Slant | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Other | płatki dębowe | 30 g | Secondary | 20 day(s) |