

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	Casle 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)