

# WEE HEAVY

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **22**
- SRM **20.2**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **70 C**, Time **75 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **75 min** at **70C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (38.8%)	79 %	6
Grain	Strzegom Golden Ale	2 kg (19.4%)	79 %	11
Grain	Carahell	0.5 kg (4.9%)	77 %	26
Grain	Strzegom Karmel 150	0.3 kg (2.9%)	75 %	150
Grain	Carafa Special I	0.1 kg (1%)	75 %	900
Liquid Extract	Ekstrakt Pale Ale	3.4 kg (33%)	78 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale