

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 |