

# Wee Heavy

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **40**
- SRM **19.8**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	1.5 kg (19.2%)	85 %	4
Grain	BESTMALZ - Bestt Pale Ale	4 kg (51.3%)	80.5 %	6
Grain	Weyermann - Dehusked Carafa I	0.1 kg (1.3%)	70 %	690
Grain	Weyermann Spezial W	0.5 kg (6.4%)	68 %	300
Grain	Strzegom Monachijski typ II	1 kg (12.8%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.6%)	79 %	130
Grain	Pszeniczny	0.5 kg (6.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	lunga	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs

## Notes

- Nagazowanie 1.9  
*Jan 21, 2019, 7:22 PM*