

## Wee Heavy 2

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **23**
- SRM **21.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	8 kg (88.9%)	80 %	6
Grain	Peated	0.2 kg (2.2%)	--- %	5
Grain	Caramunich II Best	0.6 kg (6.7%)	73 %	120
Grain	Carafa II Best	0.2 kg (2.2%)	65 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	25 g	60 min	9.7 %
Boil	East Kent Goldings	10 g	15 min	5 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	2000 ml	Wyeast Labs

### Notes

- klasyczny dodatkowo bez peated  
Northdown hops  
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