

wee heavy 24

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **35**
- SRM **18.7**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (92.8%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.15 kg (3.1%) | 70 % | 299 |
| Grain | viking cookie | 0.15 kg (3.1%) | 70 % | 50 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 7 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 1 g | Boil | 15 min |

| | | | | |
|-------|---------------------|------|------|--------|
| Other | pożywka dla drozdzy | 20 g | Boil | 15 min |
|-------|---------------------|------|------|--------|