

# Wee Heavy

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **16.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.5%)	79 %	16
Grain	Caramel/Crystal Malt - 40L	0.5 kg (7.2%)	74 %	79
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.2%)	73 %	1001
Grain	Biscuit Malt	0.25 kg (3.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7.6 %