

# 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 %      |