

## wee heavy

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **28**
- SRM **20.6**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK        | 5 kg (76.9%)   | 78 %  | 6   |
| Grain | Płatki pszeniczne           | 0.25 kg (3.8%) | 85 %  | 3   |
| Grain | Abbey Malt Weyermann        | 0.4 kg (6.2%)  | 75 %  | 45  |
| Grain | Caraaroma                   | 0.2 kg (3.1%)  | 78 %  | 400 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.7%)  | 79 %  | 22  |
| Grain | Special B Castle            | 0.15 kg (2.3%) | 70 %  | 350 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | izabela | 50 g   | 60 min | 5.1 %      |