

## Wee heavy

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- Gravity **20.5 BLG**
- ABV ---
- IBU **21**
- SRM **13.2**
- Style **Scottish Heavy 70/-**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (59.5%)	80 %	5
Grain	Biscuit Malt	0.5 kg (11.9%)	79 %	45
Grain	Casle Malting Whisky Nature	0.5 kg (11.9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (11.9%)	75 %	30
Grain	Karmelowy żytni Strzegom	0.2 kg (4.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	200 ml	Fermentum Mobile