

Wee Heavy

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **54**
- SRM **17.4**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **64.4C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	6.5 kg (72.2%)	80 %	6
Grain	Peated Malt	1.5 kg (16.7%)	81 %	5
Grain	Caraamber	0.3 kg (3.3%)	75 %	60
Grain	Caramunich II Best	0.3 kg (3.3%)	73 %	120
Grain	Carapils Best	0.3 kg (3.3%)	75 %	5
Grain	Carafa II Best	0.1 kg (1.1%)	65 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	18 %
Boil	Northern Brewer	20 g	60 min	9.2 %
Boil	Tettnang	20 g	15 min	5 %
Boil	East Kent Goldings	20 g	15 min	5 %
Aroma (end of boil)	Fuggles	20 g	15 min	2.4 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5 %
Aroma (end of boil)	Fuggles	20 g	5 min	2.4 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	2000 ml	Wyeast Labs