

# 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 **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>           | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------|-------------|-------------|---------------|-------------------|
| Wyeast - Scottish Ale | Ale         | Liquid      | 2000 ml       | Wyeast Labs       |