

# WEE HEAVY

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **32**
- SRM **18.7**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **50 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **54.5C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (59.9%)	80 %	5
Liquid Extract	Ekstrakt słodowy jasny	1.2 kg (14.4%)	80 %	5
Grain	Wędzony torfem	1 kg (12%)	81 %	5
Grain	Melanoidynowy	0.5 kg (6%)	80 %	39
Grain	Caramunich Typ II	0.5 kg (6%)	73 %	120
Grain	Jęczmień palony	0.15 kg (1.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	6.3 %
Boil	East Kent Goldings	50 g	10 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	70 min
Fining	Mech irlandzki	5 g	Boil	60 min