

# Wee Heavy

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **36**
- SRM **18.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	6 kg (64.7%)	78 %	6
Grain	Caramel/Crystal Malt - 120L	0.33 kg (3.6%)	72 %	236
Grain	Special B Malt	0.33 kg (3.6%)	65.2 %	315
Grain	Briess - Roasted Barley	0.07 kg (0.7%)	55 %	591
Grain	Żytni	1 kg (10.8%)	85 %	8
Grain	Monachijski	1 kg (10.8%)	80 %	16
Grain	Oats, Flaked	0.53 kg (5.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Challenger	20 g	70 min	7 %
Boil	Challenger	30 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	50 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale