

wee heavy - Szkocki Topór

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **27**
- SRM **10.5**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **18 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Pilzneński | 4 kg (57.1%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.1%) | 75 % | 30 |
| Grain | Monachijski ciemny | 0.5 kg (7.1%) | 80 % | 26 |
| Grain | Weyermann - Melanoiden Malt - Red Ale | 1 kg (14.3%) | 81 % | 53 |
| Sugar | Sugar, Clear | 1 kg (14.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 50 g | 60 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Slant | 300 ml | Mangrove Jack's |

Notes

- Cukier rozpuścić w około 0,5l ciepłej wody, wystudzić i dodać w 3 dniu fermentacji burzliwej (nie dodawać przy gotowaniu brzezki, gdyż zbyt wysoki ekstrakt może utrudnić pracę drożdżom)
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