

Wee Heavy v1

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **7**
- SRM **15.9**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (47.7%)	81 %	6
Grain	Weyermann - Pale Ale Malt	2 kg (31.8%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Grain	Platki owsiane	0.4 kg (6.4%)	85 %	3
Grain	Weyermann - Carawheat	0.15 kg (2.4%)	77 %	97
Sugar	Brown Sugar, Dark	0.15 kg (2.4%)	100 %	99
Grain	Jęczmień palony	0.09 kg (1.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	80 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	1000 ml	Wyeast Labs