

# Wee rye heavy

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **34**
- SRM **6.1**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.7 kg (15.2%)	80 %	5
Grain	Słód CHÂTEAU PEATED	3 kg (65.2%)	80 %	4
Grain	Żytni	0.8 kg (17.4%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	20 g	Secondary	12 day(s)

Fining	Mech irlandzki	7 g	Boil	20 min
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