

## X Wee Heavy

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **34**
- SRM **17.4**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (83.3%)   | 79 %   | 16  |
| Grain | Special B Malt             | 0.25 kg (4.2%) | 65.2 % | 315 |
| Grain | Peat Smoked Malt           | 0.5 kg (8.3%)  | 74 %   | 6   |
| Grain | Biscuit Malt               | 0.25 kg (4.2%) | 79 %   | 45  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 12.5 %     |