wee heavy

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **30**
- SRM **15.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg *(69.3%)*	80 %	7
Grain	Abbey Malt Weyermann	0.5 kg *(5%)*	75 %	45
Grain	cookie	0.5 kg *(5%)*	70 %	70
Grain	golden ale	2 kg *(19.8%)*	75 %	7
Grain	Weyermann - Carafa I	0.1 kg *(1%)*	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	East Kent Goldings	30 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	150 ml	Fermentum Mobile