

Peated Wee - Heavy

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **26**
- SRM **14.9**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Casle Malting Whisky Nature | 1.8 kg (24.2%) | 85 % | 4 |
| Grain | Strzegom Pale Ale | 3.5 kg (47%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.2 kg (16.1%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.05 kg (0.7%) | 55 % | 985 |
| Grain | Carahell | 0.2 kg (2.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale | Dry | 12.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | Płatki dębowe macerowane w whisky Johnnie Walker Double Black | 50 g | Secondary | 20 day(s) |