

Wee Heavy

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **23**
- SRM **18.3**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 8.28 kg (97.3%) | 80 % | 7 |
| Grain | Jęczmień palony | 0.227 kg (2.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 57 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |

Notes

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