

## wee heavy

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **20**
- SRM **10.4**
- Style **Scottish Heavy 70/-**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **77C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.88 kg (65.7%)	80 %	5
Grain	golden ale	1.5 kg (20.2%)	80 %	9
Grain	Carahell	0.38 kg (5.1%)	77 %	26
Grain	Strzegom Karmel 150	0.22 kg (3%)	75 %	150
Grain	Casle Malting Whisky Nature	0.45 kg (6.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	37.5 g	60 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	25.88 g	Danstar