

# Wee Heavy

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **37**
- SRM **24**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **180 min**
- Evaporation rate **30 %/h**
- Boil size **47.5 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **40.3 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.78 kg (61%)	80 %	4
Grain	Red Ale	3.6 kg (25%)	79 %	30
Grain	Karmelowy żytni Strzegom	0.5 kg (3.5%)	75 %	150
Grain	Casle Malting Whisky Nature	0.36 kg (2.5%)	85 %	4
Grain	Caramunich® typ I	0.36 kg (2.5%)	73 %	80
Grain	Weyermann Caramunich 3	0.36 kg (2.5%)	76 %	150
Grain	Special B Malt	0.43 kg (3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	400 ml	Wyeast Labs