

Wee heavy

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **14**
- SRM **15.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **31.7 liter(s)**
- Total mash volume **41.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.7 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 7 kg (70.7%) | 80 % | 8 |
| Grain | Golden Ale | 2 kg (20.2%) | 80 % | 11 |
| Grain | Carahell | 0.5 kg (5.1%) | 77 % | 26 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3%) | 75 % | 150 |
| Grain | Weyermann - Dehusked Carafa I | 0.1 kg (1%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 666 ml | Fermentis |