

Wee Heavy

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **16.6**
- 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 **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 5 kg (72.5%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.5%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (7.2%) | 74 % | 79 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2.2%) | 73 % | 1001 |
| Grain | Biscuit Malt | 0.25 kg (3.6%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 35 g | 60 min | 7.6 % |