

## Wee heavy

---

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **23**
- SRM **21.7**
- Style **Scottish Heavy 70/-**

### 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 **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (36.4%)	81 %	4
Grain	Monachijski	2.1 kg (25.5%)	80 %	16
Grain	Strzegom Karmel 150	1 kg (12.1%)	75 %	150
Grain	Casle Malting Whisky Nature	1 kg (12.1%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (12.1%)	61 %	5
Grain	Jęczmień palony	0.15 kg (1.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Marynka	15 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	200 ml	---