

# Wee-Hevy-monach

- Gravity **20 BLG**
- ABV ---
- IBU **28**
- SRM **18.5**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Monachijski          | 6.4 kg (73.6%) | 80 %  | 16  |
| Grain | Pszeniczny           | 1.6 kg (18.4%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.3 kg (3.5%)  | 75 %  | 30  |
| Grain | Carahell             | 0.2 kg (2.3%)  | 77 %  | 26  |
| Grain | Strzegom Karmel 600  | 0.13 kg (1.5%) | 68 %  | 601 |
| Grain | Strzegom Bursztynowy | 0.06 kg (0.7%) | 70 %  | 49  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 60 min | 13 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 150 ml | ---        |