

# Wee-Hevy-monach

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- 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	---