

Wee rye heavy

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **34**
- SRM **6.1**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.7 kg (15.2%) | 80 % | 5 |
| Grain | Słód CHÂTEAU PEATED | 3 kg (65.2%) | 80 % | 4 |
| Grain | Żytni | 0.8 kg (17.4%) | 85 % | 8 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale | Liquid | 500 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Other | Płatki dębowe | 20 g | Secondary | 12 day(s) |

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 7 g | Boil | 20 min |
|--------|----------------|-----|------|--------|