

WEEHEAVY

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **31**
- SRM **22.7**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Viking Malt Wędzony torfem | 3 kg (35.3%) | 82 % | 10 |
| Grain | Strzegom Wiedeński | 1.2 kg (14.1%) | 79 % | 10 |
| Grain | Castle Pale Ale | 2 kg (23.5%) | 80 % | 8 |
| Grain | Abbey Castle | 0.8 kg (9.4%) | 80 % | 45 |
| Grain | Carawheat (GR) | 0.3 kg (3.5%) | 68 % | 79 |
| Grain | Żytni | 0.2 kg (2.4%) | 85 % | 8 |
| Sugar | Brown Sugar, Dark | 0.4 kg (4.7%) | 100 % | 99 |
| Grain | Special B Malt | 0.3 kg (3.5%) | 65.2 % | 315 |
| Grain | Special W Malt | 0.3 kg (3.5%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | Target | 23 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |