

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