

## X Wee Heavy

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **34**
- SRM **17.4**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (83.3%)	79 %	16
Grain	Special B Malt	0.25 kg (4.2%)	65.2 %	315
Grain	Peat Smoked Malt	0.5 kg (8.3%)	74 %	6
Grain	Biscuit Malt	0.25 kg (4.2%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.5 %