

# Project 30 Imperial Wee Heavy

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **46**
- SRM **58.5**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (30.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	bestmalz special x	1 kg (15.4%)	75 %	350
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Simpsons - Peated Malt	0.5 kg (7.7%)	81 %	5
Grain	Weyermann Caramunich 3	0.4 kg (6.2%)	76 %	150
Grain	Casle Malting Whisky Nature	0.3 kg (4.6%)	85 %	4
Grain	Weyermann - Carafa III	0.3 kg (4.6%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	15 g	50 min	13.5 %
Aroma (end of boil)	Tradition	15 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	3000 ml	Wyeast Labs