

wee heavy

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **28**
- SRM **20.6**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 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 | Pale Malt (2 Row) UK | 5 kg (76.9%) | 78 % | 6 |
| Grain | Płatki pszeniczne | 0.25 kg (3.8%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.4 kg (6.2%) | 75 % | 45 |
| Grain | Caraaroma | 0.2 kg (3.1%) | 78 % | 400 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.7%) | 79 % | 22 |
| Grain | Special B Castle | 0.15 kg (2.3%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | izabela | 50 g | 60 min | 5.1 % |