

Wee heavy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **15.2**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Briess - Pale Ale Malt | 4.2 kg (67.2%) | 80 % | 7 |
| Grain | Munich Malt | 1.2 kg (19.2%) | 80 % | 18 |
| Liquid Extract | Honey | 0.25 kg (4%) | 75 % | 2 |
| Grain | Briess - Chocolate Malt | 0.15 kg (2.4%) | 60 % | 690 |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (2.4%) | 72 % | 236 |
| Grain | Peat Smoked Malt | 0.15 kg (2.4%) | 74 % | 6 |
| Grain | Special B Malt | 0.15 kg (2.4%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 90 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Liquid | 50 ml | Wyeast Labs |