

Wee Heavy

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **24**
- SRM **21.7**
- Style **Strong Scotch Ale**

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 **15 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5.4 kg (78.3%) | 80 % | 5 |
| Grain | BESTMALZ - Best Munich | 0.7 kg (10.1%) | 80.5 % | 16 |
| Grain | Simpsons - Crystal Medium | 0.5 kg (7.2%) | 74 % | 108 |
| Grain | Simpsons - Crystal Extra Dark | 0.3 kg (4.3%) | 74 % | 450 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Slant | 400 ml | Wyeast Labs |