

# Wee Heavy

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **24**
- SRM **14.3**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (87.4%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.5 kg (5.5%)	74 %	79
Grain	Caramel/Crystal Malt - 120L	0.2 kg (2.2%)	72 %	236
Grain	Strzegom Monachijski typ II	0.4 kg (4.4%)	79 %	22
Grain	Jęczmień palony	0.05 kg (0.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	35 g	60 min	7.5 %
Boil	First Gold	15 g	15 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	200 ml	Fermentum Mobile