

# Wee Heavy

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **37**
- SRM **26.3**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (56.7%)	78 %	6
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.1%)	72 %	236
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315
Grain	Briess - Roasted Barley	0.05 kg (0.7%)	55 %	591
Grain	Żytni	1 kg (14.2%)	85 %	8
Grain	Monachijski	1 kg (14.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Challenger	25 g	30 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale