

Wee Heavy

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **36**
- SRM **18.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 6 kg (64.7%) | 78 % | 6 |
| Grain | Caramel/Crystal Malt - 120L | 0.33 kg (3.6%) | 72 % | 236 |
| Grain | Special B Malt | 0.33 kg (3.6%) | 65.2 % | 315 |
| Grain | Briess - Roasted Barley | 0.07 kg (0.7%) | 55 % | 591 |
| Grain | Żytni | 1 kg (10.8%) | 85 % | 8 |
| Grain | Monachijski | 1 kg (10.8%) | 80 % | 16 |
| Grain | Oats, Flaked | 0.53 kg (5.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| First Wort | Challenger | 20 g | 70 min | 7 % |
| Boil | Challenger | 30 g | 60 min | 7 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |