

Wee Heavy na Strzegomiu

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **34**
- SRM **22.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.5 kg (50%)	79 %	13
Grain	Strzegom Wiedeński	2 kg (28.6%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	76 %	150
Grain	Strzegom Karmel 80	1 kg (14.3%)	76 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	16 g	60 min	15.5 %
Boil	Simcoe	25 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---