

wee heavy - Szkocki Topór

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **27**
- SRM **10.5**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **18 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (7.1%)	75 %	30
Grain	Monachijski ciemny	0.5 kg (7.1%)	80 %	26
Grain	Weyermann - Melanoiden Malt - Red Ale	1 kg (14.3%)	81 %	53
Sugar	Sugar, Clear	1 kg (14.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Slant	300 ml	Mangrove Jack's

Notes

- Cukier rozpuścić w około 0,5l ciepłej wody, wystudzić i dodać w 3 dniu fermentacji burzliwej (nie dodawać przy gotowaniu brzezki, gdyż zbyt wysoki ekstrakt może utrudnić pracę drożdżom)
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