

wee heavy

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **19**
- SRM **14.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

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

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (54.8%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (27.4%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.5 kg (6.8%)	81 %	53
Grain	Carahell	0.4 kg (5.5%)	77 %	26
Grain	Carared	0.3 kg (4.1%)	75 %	39
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	2000 ml	Safale