

## Wee heavy

- Gravity **20.5 BLG**
- ABV ---
- IBU **21**
- SRM **13.2**
- Style **Scottish Heavy 70/-**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2.5 kg (59.5%) | 80 %  | 5   |
| Grain | Biscuit Malt                | 0.5 kg (11.9%) | 79 %  | 45  |
| Grain | Casle Malting Whisky Nature | 0.5 kg (11.9%) | 85 %  | 4   |
| Grain | Karmelowy Jasny 30EBC       | 0.5 kg (11.9%) | 75 %  | 30  |
| Grain | Karmelowy żytni Strzegom    | 0.2 kg (4.8%)  | 75 %  | 150 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 25 g   | 60 min | 5.1 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 200 ml | Fermentum Mobile |