

Project 30 Imperial Wee Heavy

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **46**
- SRM **58.5**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (30.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%) | 79 % | 22 |
| Grain | bestmalz special x | 1 kg (15.4%) | 75 % | 350 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Grain | Simpsons - Peated Malt | 0.5 kg (7.7%) | 81 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.4 kg (6.2%) | 76 % | 150 |
| Grain | Casle Malting Whisky Nature | 0.3 kg (4.6%) | 85 % | 4 |
| Grain | Weyermann - Carafa III | 0.3 kg (4.6%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 15 g | 50 min | 13.5 % |
| Aroma (end of boil) | Tradition | 15 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|-------------|
| Wyeast - Scottish Ale | Ale | Liquid | 3000 ml | Wyeast Labs |