

# WEE Heavy

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **31**
- SRM **18.4**
- 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 **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **34.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.2%)	80 %	6
Grain	Pale Ale Soufflet	5 kg (43.2%)	80 %	7
Grain	red ale viking - melanoi	0.52 kg (4.5%)	80 %	70
Grain	cookie	0.05 kg (0.4%)	70 %	50
Grain	Carabelge	0.5 kg (4.3%)	80 %	30
Grain	Strzegom Karmel 300	0.5 kg (4.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lubelski	20 g	30 min	3.6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	2000 ml	Fermentum Mobile
Safale US-05	Ale	Dry	11.5 g	Fermentis