

## Wee heavy

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- Gravity **18.2 BLG**
- ABV ---
- IBU **33**
- SRM **17.6**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (58.8%)	80 %	4
Grain	Strzegom Karmel 150	0.4 kg (7.8%)	75 %	150
Grain	Strzegom Monachijski typ II	1.5 kg (29.4%)	79 %	22
Grain	Biscuit Malt	0.2 kg (3.9%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	25 g	60 min	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min