

## wee heavy

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **29**
- SRM **21**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.2%)	81 %	53
Grain	Strzegom Karmel 300	0.5 kg (8.2%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's m15	Ale	Dry	11 g	Mangrove Jack's