

## Wee heavy

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **13**
- SRM **12.7**
- Style **Scottish Heavy 70/-**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50.7%)	80 %	5
Grain	Biscuit Malt	1 kg (14.5%)	79 %	45
Grain	Castle Malting Whisky Nature	1 kg (14.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (14.5%)	75 %	30
Grain	Karmelowy żytni Strzegom	0.4 kg (5.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	60 min	4.8 %