

Wee Heavy

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **25**
- SRM **17.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Maris Otter Crisp | 3 kg (42.9%) | 83 % | 6 |
| Grain | Weyermann - Light Munich Malt | 3 kg (42.9%) | 82 % | 14 |
| Grain | Special B Malt | 0.5 kg (7.1%) | 65.2 % | 315 |
| Grain | Weyermann - Melanoiden Malt 60-80 EBC | 0.5 kg (7.1%) | 81 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 20 g | 60 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 400 ml | --- |