

## Wee heavy

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **31**
- SRM **22**
- Style **Strong Scotch Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **23.6 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.9 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (61.7%)	80 %	7
Grain	Black (Patent) Malt	0.1 kg (1.2%)	55 %	985
Grain	Casle Malting Whisky Nature	1 kg (12.3%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.2%)	79 %	10
Grain	Karmelowy żytni Strzegom	1 kg (12.3%)	75 %	150
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (6.2%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	10.9 %
Boil	Challenger	20 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	200 ml	Fermentum Mobile