wee heavy 24

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **35**
- SRM **18.7**
- Style **Scottish Heavy 70/-**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(92.8%)*	80 %	5
Grain	Strzegom Karmel 300	0.15 kg *(3.1%)*	70 %	299
Grain	viking cookie	0.15 kg *(3.1%)*	70 %	50
Grain	Jęczmień palony	0.05 kg *(1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloock	1 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	pożywka dla drozdzy	20 g	Boil	15 min