

163 Wee Heavy

Skotsk stærk ale/wee heavy (5 F)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 47,96 L
Boil Time: 90 min
End of Boil Vol: 42,71 L
Final Bottling Vol: 38,00 L
Fermentation: Ale, Two Stage

Date: 11 Feb 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L
 CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 71,7 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9,50 kg	Pale Malt (7,0 EBC)	Grain	1	66,7 %	6,19 L
1,80 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	2	12,6 %	1,17 L
0,80 kg	Chateau Crystal (150,0 EBC)	Grain	3	5,6 %	0,52 L
0,80 kg	Viking Pilsner Malt (4,0 EBC)	Grain	4	5,6 %	0,52 L
0,70 kg	Chateau Special B (300,0 EBC)	Grain	5	4,9 %	0,46 L
0,50 kg	Chocolate Wheat Malt (788,0 EBC)	Grain	6	3,5 %	0,33 L
0,15 kg	Viking Chocolate Dark Malt (900,0 EBC)	Grain	7	1,1 %	0,10 L
40,00 g	Fuggles [5,50 %] - Boil 60,0 min	Hop	8	11,9 IBUs	-
48,00 g	East Kent Goldings (EKG) [5,10 %] - Boil 30,0 min	Hop	9	10,6 IBUs	-
32,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 30,0 min	Hop	10	7,9 IBUs	-
1,00 Items	Protafloc (Boil 14,0 mins)	Fining	11	-	-
1,0 pkg	Scottish Ale (Wyeast Labs #1728) [124,21 ml]	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,077 SG
Est Final Gravity: 1,022 SG
Estimated Alcohol by Vol: 7,5 %
Bitterness: 30,4 IBUs
Est Color: 67,8 EBC

Measured Original Gravity: 1,069 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,9 %
Calories: 652,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 12,78 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,42
Measured Mash PH: 0,00

Total Grain Weight: 14,25 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 49,44 L of water at 71,9 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 12,78 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 203,38 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 203,38 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 206,06 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

1. Bryg i Brewzilla. Den kommer til at kræve lidt øvelse.

Bundpladen gik ud af sien. Vi måtte øsen det hele over i den gamle brygger, som vi brugte som sikar. Det hele blev pumpet tilbage og kogt i Brewzilla. Kogningen var MEGET stille.

3L gærstarter.

12L i lille plastspand fik 1L af gærstarteren og kom i huste ved ca. 19 grader. Tørporset med 52g rakler i 14 dage. Porsen havde været i en sjat rom først.

Ca. 30L i Bucket Buddy med varme fil 2L gærstarter og kom i bryggerset med varmen sat til 18 grader.

25/2:

5,5g sukker(liter

Porse version 10,5L

Uden porse 28L

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