

# 187 Wee Heavy med lidt røg

Skotsk stærk ale/wee heavy (5 F)

**Type:** All Grain  
**Batch Size:** 24,00 L  
**Boil Size:** 28,00 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 25,00 L  
**Final Bottling Vol:** 22,80 L  
**Fermentation:** Ale, Two Stage

**Date:** 27 Oct 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,60 kg	Chateau Pale Ale (8,0 EBC)	Grain	1	84,6 %	4,30 L
0,50 kg	Viking Smoked Malt, beech wood (10,0 EBC)	Grain	2	6,4 %	0,33 L
0,40 kg	Chateau Chocolat (900,0 EBC)	Grain	3	5,1 %	0,26 L
0,30 kg	Chateau Crystal (150,0 EBC)	Grain	4	3,8 %	0,20 L
100,00 g	East Kent Goldings (EKG) [2,00 %] - Boil 60,0 min	Hop	5	19,3 IBUs	-
50,00 g	East Kent Goldings (EKG) [2,00 %] - Boil 25,0 min	Hop	6	6,7 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	7	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,070 SG  
**Est Final Gravity:** 1,018 SG  
**Estimated Alcohol by Vol:** 6,9 %  
**Bitterness:** 26,0 IBUs  
**Est Color:** 60,2 EBC

**Measured Original Gravity:** 1,067 SG  
**Measured Final Gravity:** 0,000 SG  
**Actual Alcohol by Vol:** 0,0 %  
**Calories:** 0,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 11,63 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,53  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 7,80 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 25,38 L of water at 72,2 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 11,63 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:** 122,03 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 122,03 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 0,00 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand

EKG fra Jyllinge alpha% er rent gæt.

Der forsvandt meget urt i helkogle humlen.

Ca. 17L i gærskab ved 16 grader luft. Hæves efter stormgærring.

*Created with [BeerSmith](#)*