

Serious Troot v2 - 9.3%

Wee Heavy

Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.26
Colour : 40 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.081
Final Gravity : 1.010

Fermentables (1.89 kg)

1 kg - Pale Ale Malt 8.5 EBC (52.8%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.011.5
440 g - Honey 2 EBC (23.2%)
340 g - Chateau Crystal 150 EBC (18%)
^ Lot # 2500005818412
^ Brouwmaatje (NL) BM-BL. 051.619.25/1
114 g - Peated Malt 3 EBC (6%)

Hops (14 g)

40 min - 4 g - Progress - 7.6% (12 IBU)
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)
10 min - 5 g - Progress - 7.6% (6 IBU)
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)
5 min - 5 g - Progress - 7.6% (3 IBU)
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.22 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.65 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.23 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.58 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
60 min - Boil - 15 g - Heather Tips
30 min - Boil - 15 g - Meadowsweet Flowers
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
5 min - Boil - 15 g - Heather Tips
5 min - Boil - 15 g - Meadowsweet Flowers
5 min - Boil - 8 g - Sweet Gale

Yeast

0.8 pkg - Fermentis SafAle English Ale S-04
^ The Malt Miller (UK) YEA-02-024

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.36 L
Sparge Water : 4.92 L
Boil Time : 60 min
Total Water : 9.28 L



40 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
73.3 °C - Strike Temp
67 °C - 90 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 60 Mg 15 Na 50 Cl 75 SO 151 HCO 68

SO/Cl ratio: 2
Mash pH: 5.31
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Target: ABV = 9 %, OG = 1.082, FG = 1.020.

<https://distantmirror.wordpress.com/2011/03/24/brewing-a-5000-year-old-scottish-ale/>