

90/- Rhubarb and Ginger Preserve - 8%

Wee Heavy

Author: George@homebrewinguk.com

Type: All Grain

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 25 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057
Original Gravity : 1.075
Final Gravity : 1.014

Fermentables (1.9 kg)

1.477 kg - Pale Ale Malt 5.5 EBC (77.6%)
^ The Malt Miller (UK) MAL-00-042
244 g - Rye Malt 25 EBC (12.8%)
^ The Malt Miller (UK) MAL-00-037
122 g - Dextrin Malt 3 EBC (6.4%)
61 g - Extra Dark Crystal Malt 400 EBC (3.2%)
^ The Malt Miller (UK) MAL-01-004

Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.42 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.68 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.72 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.73 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Flameout - 0.243 items - Rhubarb and Ginger P...

Yeast

0.2 pkg - YeasterBunny YB-905 Hornindal Kveik

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

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

Mash Water : 5.71 L
Sparge Water : 4 L
Boil Time : 60 min
Total Water : 9.71 L



25 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 90 min - Temperature
77 °C - 10 min - Mash out

Fermentation Profile

10 Kveik
33 °C - 7days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 52 Mg 9 Na 50 Cl 100 SO 75 HCO 67

SO/Cl ratio: 0.8
Mash pH: 5.39
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:

Recipe Notes

Target: OG = 1.054.