

Digimash Wee Heavy - 6.6%

Wee Heavy

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Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.33
 Colour : 40 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051
 Original Gravity : 1.067
 Final Gravity : 1.017

Fermentables (1.68 kg)

1.464 kg - Pale Ale Malt 5.5 EBC (87.3%)
 ^ The Malt Miller (UK) MAL-00-042
 61 g - Carapils 4 EBC (3.6%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 61 g - Dextrin Malt 3 EBC (3.6%)
 31 g - Extra Dark Crystal Malt 400 EBC (1.9%)
 ^ The Malt Miller (UK) MAL-01-004
 31 g - Peated 4 EBC (1.9%)
 30 g - 30 min - Steep - Roasted Barley 1300 E...
 ^ The Malt Miller (UK) MAL-02-007

Hops (11 g)

60 min - 11 g - Bramling Cross (Whole) - 5% (...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.24 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.66 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.6 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Hebbio Lab Neodrach Outer Hebrides...
 ^ <https://www.etsy.com/uk/listing/1480021682/...>

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

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

Mash Water : 4.94 L
 Sparge Water : 4.52 L
 Boil Time : 60 min
 Total Water : 9.46 L



40 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Three Step Mash (190 min)
 68.7 °C - Strike Temp
 63 °C - 90 min - Temperature
 70 °C - 90 min - Temperature
 80 °C - 10 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2

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 =