

Wee "Try To Keep It For Yuletide" Heavy - 7%

Wee Heavy

Author: George@homebrewinguk.com

Type: All Grain

IBU : 17 (Tinseth)
 BU/GU : 0.24
 Colour : 32 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.062
 Original Gravity : 1.071
 Final Gravity : 1.018

Fermentables (1.81 kg)

1.343 kg - Extra Pale Malt 3.4 EBC (74.3%)
 122 g - Caramalt 29.5 EBC (6.8%)
 ^ The Malt Miller (UK) MAL-01-014
 122 g - Dextrin Malt 3 EBC (6.8%)
 122 g - Rye Malt 25 EBC (6.8%)
 ^ The Malt Miller (UK) MAL-00-037
 49 g - Dark Crystal Malt 240 EBC (2.7%)
 ^ The Malt Miller (UK) MAL-01-002
 49 g - Extra Dark Crystal Malt 400 EBC (2.7%)
 ^ The Malt Miller (UK) MAL-01-004

Hops (12 g)

30 min - 12 g - Bramling Cross (Whole) - 5% (...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.14 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.61 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Crossmyloof Beòir

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.42 L
 Sparge Water : 3.29 L
 Boil Time : 30 min
 Total Water : 8.71 L



32 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
 75 °C - 20 min - Mash out
 80 °C - 5 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: 5.4

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 = 1.058.