

Yet Another (Again) Wee Heavy - 7.1%

Wee Heavy
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Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.53
Colour : 22 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
Original Gravity : 1.066
Final Gravity : 1.012

Fermentables (1.64 kg)
1.221 kg - Pale Ale Malt 5.5 EBC (74.6%)
^ The Malt Miller (UK) MAL-00-042
122 g - Caramalt 29.5 EBC (7.5%)
^ The Malt Miller (UK) MAL-01-014
122 g - Wheat Malt 4.1 EBC (7.5%)
61 g - Dextrin Malt 3 EBC (3.7%)
61 g - Torrified Wheat 3.9 EBC (3.7%)
^ The Malt Miller (UK) MAL-03-006
49 g - Extra Dark Crystal Malt 400 EBC (3%)
^ The Malt Miller (UK) MAL-01-004

Hops (11.2 g)
20 min - 11.2 g - Citra (T90) - 12.1% (35 IBU)
^ The Malt Miller (UK) HOP-05-003

Miscellaneous
Mash - 0.97 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.6 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.96 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.32 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
0.6 pkg - White Labs Hornindal Kveik Ale Yeas...

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.31 L
Post-Boil Vol : 5.96 L

Mash Water : 4.73 L
Sparge Water : 4.21 L
Boil Time : 45 min
Total Water : 8.94 L



22 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 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 100 Mg 15 Na 75 Cl 131 SO 200 HCO 94

SO/Cl ratio: 1.5
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: