

Serious Troot - 9.1%

Wee Heavy
Author: The Thirsty Otter

Type: All Grain

IBU : 19 (Tinseth)
BU/GU : 0.24
Colour : 43 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.079
Final Gravity : 1.010

Fermentables (1.89 kg)
1 kg - Maris Otter Pale Ale Malt 5.9 EBC (52.8%)
^ Brouwstore (NL)
440 g - 10 min - Boil - Honey 2 EBC (23.2%)
340 g - Crystal Malt 175 EBC (18%)
^ Brouwstore (NL)
114 g - Peated Malt 3 EBC (6%)

Hops (15 g)
40 min - 5 g - East Kent Goldings - 5.4% (11...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
15 min - 5 g - East Kent Goldings - 5.4% (6 IBU)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
5 min - 5 g - East Kent Goldings - 5.4% (2 IBU)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

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
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

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



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: 5.29
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: ABV = 9 %, OG = 1.082, FG = 1.020.
<https://distantmirror.wordpress.com/2011/03/24/brewing-a-5000-year-old-scottish-ale/>