

Stucca's Own Wee Heavy - 7.1%

Wee Heavy

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Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.52
 Colour : 72 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
 Original Gravity : 1.071
 Final Gravity : 1.017

Fermentables (1.76 kg)

1.531 kg - Best (Pale) Ale Malt 5.7 EBC (86.9%)
 ^ The Malt Miller (GB) MAL-00-042
 64 g - Chocolate Malt 950 EBC (3.6%)
 ^ The Malt Miller (UK) MAL-02-004
 51 g - Extra Dark Crystal Malt 400 EBC (2.9%)
 ^ The Malt Miller (UK) MAL-01-004
 38 g - Carapils 4 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-01-016
 38 g - Torrified Wheat 3.9 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-03-006
 26 g - Roasted Barley 1300 EBC (1.5%)
 ^ The Malt Miller (UK) MAL-02-007
 13 g - Black Malt 1340 EBC (0.7%)
 ^ The Malt Miller (UK) MAL-02-008

Hops (11.5 g)

60 min - 11.5 g - First Gold (T90) - 7.5% (37...)
 ^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.67 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 - 0.67 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.61 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Hebbio Lab Neodrach Outer Hebrides...
 ^ [https://www.etsy.com/uk/listing/1480021682/...](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 : 5.17 L
 Sparge Water : 4.36 L
 Boil Time : 60 min
 Total Water : 9.53 L



72 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (120 min)
 68.7 °C - Strike Temp
 63 °C - 120 min - Temperature
 78 °C - 10 min - Sparge

Fermentation Profile

00 Ale
 28 °C - 7 days - Primary

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: 5.38
 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 ?

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Recipe Notes

Fancied a wee change again, back to what I see as almost normal - a wee heavy.

Not had a wee heavy since about 1985, in the Cramond Brig.

Used to be the last pub you passed when you left Edinburgh and headed for the Forth Road Bridge, not now though as South Queensferry is now seen as part of Edinburgh.

"Neodrach" is Gaelic for "Neutral", so I've got my hopes up that the yeast will let it taste at least similar to what I remember it as.

Again, the yeast comes from the Isle of Lewis.

They call it a farmhouse yeast again but as @Robert pointed out a wee while ago, the Outer Hebrides don't have any farms so.....

Kveik comes to mind, though.