

Wee Heavy

an All Grain **Strong Scotch Ale** by **Cavemen Brewing**

Fermentables

Amount	Fermentable	Use
8.15 kg	Golden Promise (UK)	Mash
0.25 kg	Extra Dark Crystal 120L (UK)	Mash
0.25 kg	Crystal 70L (UK)	Mash
0.25 kg	Flaked Oats	Mash
0.2 kg	Roasted Barley (UK)	Mash
0.1 kg	Caramel Pils (BE)	Mash
0.08 kg	Smoked Malt (US)	Mash

Hops

Amount	Hop	Time
25.0 g	Golding (UK)	90 min
25.0 g	Golding (UK)	20 min

Yeasts

Name	Lab/Product
Edinburgh Scottish Ale Yeast	White Labs WLP028

Extras

Amount	Name	Time
1.0 each	Whirlfloc Tablet	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
23.0 L	75 min

Properties

OG	FG	IBU
1.092	1.025	18
ABV	Color	Balance
8.8%	26 SRM ↑	Very Sweet

## Notes

Boil 4 liters of the first wort down to 1 liter and add it back to the boil near the end.

Pitched a huge 2-step starter.