

Pico Highland Heather Ale - 9.1%

Wee Heavy

Author: Craig Gunderson

Type: All Grain

IBU : 0 (Tinseth)
 BU/GU : 0
 Colour : 43 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.078
 Final Gravity : 1.009

Fermentables (1.92 kg)

1.022 kg - Pale Ale Golden Promise 5 EBC (53.3%)
 440 g - Honey 2 EBC (23%)
 340 g - Crystal Medium 179 EBC (17.8%)
 114 g - Peated Malt 3 EBC (6%)

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
 60 min - Boil - 0.584 oz - Heather Tips
 30 min - Boil - 0.584 oz - Meadowsweet Flowers
 15 min - Boil - 0.291 tsp - Irish Moss
 5 min - Boil - 0.291 oz - Gale, Sweet
 5 min - Boil - 0.584 oz - Heather Tips
 5 min - Boil - 0.584 oz - Meadowsweet Flowers

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 : 4.43 L
 Sparge Water : 4.87 L
 Boil Time : 60 min
 Total Water : 9.3 L



43 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 73.5 °C - Strike Temp
 67.2 °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 150

SO/Cl ratio: 2
 Mash pH: 5.3
 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/>