

80/- Heavy Bevvv - 3.5%

Scottish Heavy

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Type: All Grain

IBU : 81 (Tinseth)
 BU/GU : 2.24
 Colour : 28 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.036
 Final Gravity : 1.009

Fermentables (896 g)

813 g - Best (Pale) Ale Malt 5.7 EBC (90.8%)
 ^ The Malt Miller (GB) MAL-00-042
 32 g - Dark Crystal Malt 240 EBC (3.6%)
 ^ The Malt Miller (UK) MAL-01-002
 20 g - Carapils 4 EBC (2.2%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 10 g - Black (Patent) Malt 985 EBC (1.1%)
 10 g - Roasted Barley 1300 EBC (1.1%)
 ^ The Malt Miller (UK) MAL-02-007
 10 g - Torrified Wheat 3.9 EBC (1.1%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (22.8 g)

60 min - 10.6 g - First Gold (T90) - 7.5% (43...)
 ^ The Malt Miller (UK) HOP-04-006
 30 min - 12.2 g - First Gold (T90) - 7.5% (38...)
 ^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.14 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.61 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Crossmyloof Beòir

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.66 L
 Sparge Water : 6.07 L
 Boil Time : 60 min
 Total Water : 8.73 L



28 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

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 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 = 1.036.