

Hogmanay Wee Heavy - 8.4%

Wee Heavy

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.33
 Colour : 39 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.058
 Original Gravity : 1.085
 Final Gravity : 1.021

Fermentables (2.11 kg)

1.927 kg - Best (Pale) Ale Malt 5.7 EBC (91.4%)
 ^ The Malt Miller (GB) MAL-00-042
 56 g - Carapils 4 EBC (2.7%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 56 g - Torrified Wheat 3.8 EBC (2.7%)
 ^ Van Der Kooij Jubbega (NL) 264222
 42 g - Dark Crystal Malt 240 EBC (2%)
 ^ The Malt Miller (UK) MAL-01-002
 14 g - Black Malt 1340 EBC (0.7%)
 ^ The Malt Miller (UK) MAL-02-008
 14 g - Roasted Barley 1300 EBC (0.7%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (8.4 g)

90 min - 8.4 g - First Gold (T90) - 7.5% (28...
 ^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.76 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.4 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.42 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.84 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.8 pkg - Crossmyloof Beòir

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 6.33 L
 Sparge Water : 4.47 L
 Boil Time : 90 min
 Total Water : 10.8 L



39 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 71 °C - Strike Temp
 65 °C - 90 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: 5.39
 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 = 1.058.