

B110: Wee Heavy

Scottish Export 80/- (9 C)

Type: All Grain
Batch Size: 82,00 l
Boil Size: 105,82 l
Boil Time: 90 min
End of Boil Vol: 86,32 l
Final Bottling Vol: 74,00 l
Fermentation: Ale, Two Stage

Date: 18 Apr 2015
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 108 l
Efficiency: 80,00 %
Est Mash Efficiency: 81,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
18,80 kg	Pale Ale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	1	54,9 %
8,90 kg	Pale Ale Malt, Maris Otter (Crisp) (6,5 EBC)	Grain	2	26,0 %
2,40 kg	Caramunich I (Weyermann) (90,0 EBC)	Grain	3	7,0 %
1,40 kg	Munich Malt (Castle Malting) (24,0 EBC)	Grain	4	4,1 %
1,40 kg	Caramunich III (Weyermann) (150,0 EBC)	Grain	5	4,1 %
1,10 kg	Barley, Flaked (3,3 EBC)	Grain	6	3,2 %
0,24 kg	Roasted Barley (Thomas Fawcett) (1000,0 EBC)	Grain	7	0,7 %
180,0 g	Goldings, East Kent [5,40 %] - Boil 60,0 min	Hop	8	20,2 IBUs
23,00 g	Klar urt (Boil 10,0 mins)	Fining	9	-
40,0 g	Goldings, East Kent [5,40 %] - Boil 10,0 min	Hop	10	1,6 IBUs
17,00 g	Servomyces Mix (Boil 10,0 mins)	Other	11	-
8,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	12	-
1,5 pkg	Newcastle Dark Ale Yeast (71 g) (Mangrove Jack's #M03)	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,104 SG
Est Final Gravity: 1,027 SG
Estimated Alcohol by Vol: 10,3 %
Bitterness: 21,9 IBUs
Est Color: 39,6 EBC

Measured Original Gravity: 1,095 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 10,7 %
Calories: 928,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 54,52 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 34,23 kg
Grain Temperature: 18,0 C
Tun Temperature: 75,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 85,58 l of water at 72,1 C	65,0 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

Sparge: Fly sparge with 54,52 l water at 78,0 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 0,95 bar
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,4
Carbonation Used: Keg with 0,95 bar
Age for: 30,00 days
Storage Temperature: 3,0 C

Notes

For meget malt til mæskegydens diameter.
 Kollapser og giver stucked mash ved lauterings.

Remove from inventory foretaget

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