

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:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 140,10 l

Mash or Steep Grains

Mash 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 %

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

- Fly sparge with 54,52 l water at 78,0 C
- Add water to achieve boil volume of 105,82 l
- Estimated pre-boil gravity is 1,082 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 86,32 l and Est Post Boil Gravity: 1,104 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 82,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,5 pkg	Newcastle Dark Ale Yeast (71 g) (Mangrove Jack's #M03)	Yeast	13	-

- Measure Actual Original Gravity _____ (Target: 1,104 SG)
- Measure Actual Batch Volume _____ (Target: 82,00 l)
- Add water if needed to achieve final volume of 82,00 l

Fermentation

- 18 Apr 2015 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)
- 02 May 2015 - Secondary Fermentation (12,00 days at 5,0 C ending at 5,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,027 SG)
- Date Bottled/Kegged: 14 May 2015 - Carbonation: Keg with 0,95 bar
- Age beer for 30,00 days at 3,0 C
- 13 Jun 2015 - Drink and enjoy!

Notes

For meget malt til mæskegyrdens diameter.
Kollapser og giver stucked mash ved lautering.

Remove from inventory foretaget