

#103 Wee Heavy



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Recipe by **Benjamin PHILIPPINI**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
20 L	5 L	120 mins	72%	29.53 L	9.72 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.082	1.023	27.7	33.5	7.73%	

Mash and Sparge volumes calculated using the "BenG40" profile.

Fermentables

	Amount	Usage	PPG	EBC
Maris Otter Supplier: Thomas Fawcett & Sons	8.00 kg (88%)	Mash	38.0	5.9
Crystal - Light Supplier: Gladfield Malt	0.30 kg (3%)	Mash	35.9	53.9
CRYSTAL® Supplier: Castle Malting	0.30 kg (3%)	Mash	35.9	150.2
SPECIAL Belgium® Supplier: Castle Malting	0.30 kg (3%)	Mash	35.4	300.5
Beech Smoked Barley Malt (Rauchmalz) Supplier: Weyermann	0.10 kg (1%)	Mash	36.8	3.9
Roasted Barley Supplier: Thomas Fawcett & Sons	0.05 kg (1%)	Mash	34.0	1,200.6

Mash Steps

	Temp	Time
Mash In	68 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
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Hops

	Amount	Type	Usage	Time	AA
Phoenix (IBU: 21.3)	25.00 g (45%)	Pellet	Boil	60 min	10
Fuggles (IBU: 6.4)	30.00 g (55%)	Pellet	Boil	10 min	4.8

Yeast

	Amount	Attenuation
London Ale III Product Code: 1318	1 packets	73 %

Extras

	Amount	Usage	Time
Fermax Yeast Nutrient	4 g	Primary	0 days

Fermentation Steps

	Temp	Time
Fermentation 1	18 °C	4 days
Fermentation Step 2	20 °C	30 days

Notes