

Divorce Precursor - US Wee

Wee Heavy (17 C)

Type: All Grain
Batch Size: 35.00 L
Boil Size: 44.17 L
Boil Time: 60 min
End of Boil Vol: 41.67 L
Final Bottling Vol: 33.00 L
Fermentation: Ale, Two Stage

Date: 21 Aug 2015
Brewer: Donchiquon & Simian
Asst Brewer:
Equipment: Brewbuilder 50L
mash tun (1052m Altitude)
Efficiency: 64.00 %
Est Mash Efficiency: 73.1 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9000 g	Pale Ale (Swaen) (6.5 EBC)	Grain	1	62.0 %	5.87 L
1160 g	Crystal Light - (Fawcett) (60.0 EBC)	Grain	2	8.0 %	0.76 L
1160 g	Munich I (Weyermann) (15.0 EBC)	Grain	3	8.0 %	0.76 L
580 g	Crystal Dark - 120L (Crisp) (236.4 EBC)	Grain	4	4.0 %	0.38 L
460 g	Aromatic Malt (100.0 EBC)	Grain	5	3.2 %	0.30 L
440 g	Wheat Malt (Crisp) (4.1 EBC)	Grain	6	3.0 %	0.29 L
350 g	Acidulated (Weyermann) (3.5 EBC)	Grain	7	2.4 %	0.23 L
120 g	Melanoidin (Weyermann) (59.1 EBC)	Grain	8	0.8 %	0.08 L
70 g	Pale Chocolate Malt (525.0 EBC)	Grain	9	0.5 %	0.05 L
1165 g	Brown Sugar, Medium [Boil] (50.0 EBC)	Sugar	10	8.0 %	0.73 L
30 g	Columbus (Tomahawk) [12.80 %] - Boil 60.0 ...	Hop	11	15.3 IBUs	-
1.42 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	12	-	-
1.17 Items	Immersion Chiller (Boil 15.0 mins)	Other	13	-	-
10 g	Cascade [4.40 %] - Boil 10.0 min	Hop	14	1.2 IBUs	-
10 g	Centennial [8.00 %] - Boil 10.0 min	Hop	15	2.1 IBUs	-
10 g	Columbus (Tomahawk) [12.80 %] - Boil 10.0 ...	Hop	16	3.4 IBUs	-
0.45 g	Yeast Nutrient (Boil 10.0 mins)	Other	17	-	-
10 g	Cascade [4.40 %] - Boil 5.0 min	Hop	18	1.0 IBUs	-
10 g	Centennial [8.00 %] - Boil 5.0 min	Hop	19	1.9 IBUs	-
10 g	Columbus (Tomahawk) [12.80 %] - Boil 5.0 min	Hop	20	3.0 IBUs	-
30 g	Amarillo [7.20 %] - Steep/Whirlpool 20.0 min,...	Hop	21	1.4 IBUs	-
30 g	Centennial [8.00 %] - Steep/Whirlpool 20.0 m...	Hop	22	1.6 IBUs	-
30 g	Simcoe [11.00 %] - Steep/Whirlpool 20.0 min,...	Hop	23	2.2 IBUs	-
5.0 pkg	Nottingham Yeast (Lallemand #-) [23.66 ml]	Yeast	24	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.089 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 9.6 %
Bitterness: 33.3 IBUs
Est Color: 40.6 EBC

Measured Original Gravity: 1.107
SG
Measured Final Gravity: 1.014
SG
Actual Alcohol by Vol: 12.6 %
Calories: 1056.8 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 27.52 L
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.48
Measured Mash PH: 5.47

Total Grain Weight: 14505 g
Grain Temperature: 8.0 C
Tun Temperature: 8.0 C
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 30.00 L of water at 79.2 C	68.0 C	60 min

Sparge: Fly sparge with 27.52 L water at 75.6 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: 12.54 PSI
Keg/Bottling Temperature: 7.2 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18.3 C

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days

Notes

Subbed 120g of pale crystal for caramalt

Created with *BeerSmith*