

wee heavy for CRAB competition



Wee Heavy

Recipe by **Yann Leroux**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
11 L	2 L	90 mins	75%	18.22 L	0.65 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.099	1.026	28.4	39.9	9.59%	

Mash and Sparge volumes calculated using the "Yann's Grainfather" profile.

Fermentables

	Amount	Usage	PPG	EBC
Maris Otter Supplier: Crisp	4.60 kg (84%)	Mash	38.0	6.0
CRYSTAL NATURE® Supplier: Castle Malting	0.30 kg (6%)	Mash	35.9	150.2
Munich Supplier: BESTMALZ	0.30 kg (6%)	Mash	38.1	15.0
Crystal - Rosewood Supplier: Ireks	0.20 kg (4%)	Mash	35.0	135.0
Roasted Barley Supplier: Joe White Maltings	0.05 kg (1%)	Mash	34.4	1,399.8

Mash Steps

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

Hops

	Amount	Type	Usage	Time	AA
Golding, U.K. (IBU: 25.5)	40.00 g (80%)	Pellet	Boil	60 min	4.75
Golding, U.K. (IBU: 3.0)	10.00 g (20%)	Pellet	Boil	10 min	4.75

Hops

Amount	Type	Usage	Time	AA
--------	------	-------	------	----

Yeast

Amount	Attenuation
--------	-------------

Nottingham	2 packets	75 %
------------	-----------	------

Extras

Amount	Usage	Time
--------	-------	------

Protafloc	1 tsp	Mash	0 min
-----------	-------	------	-------

Water Additions

Mash	Sparge
------	--------

Salt & Acid additions

Calcium Chloride	0.86 g	0.03 g
------------------	--------	--------

Calcium Sulphate (Gypsum)	2.6 g	0.09 g
---------------------------	-------	--------

Lactic Acid 88%		0.12 ml
-----------------	--	---------

Fermentation Steps

Temp	Time
------	------

Fermentation 1	18 °C	10 days
----------------	-------	---------

Notes