187 Wee Heavy med lidt røg

Skotsk stærk ale/wee heavy (5 F)

Type: All Grain
Batch Size: 24,00 L
Boil Size: 28,00 L
Boil Time: 90 min
End of Boil Vol: 25,00 L
Final Bottling Vol: 22,80 L
Fermentation: Ale, Two Stage

Date: 27 Oct 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,60 kg	Chateau Pale Ale (8,0 EBC)	Grain	1	84,6 %	4,30 L
0,50 kg	Viking Smoked Malt, beech wood (10,0 EBC)	Grain	2	6,4 %	0,33 L
0,40 kg	Chateau Chocolat (900,0 EBC)	Grain	3	5,1 %	0,26 L
0,30 kg	Chateau Crystal (150,0 EBC)	Grain	4	3,8 %	0,20 L
100,00 g	East Kent Goldings (EKG) [2,00 %] - Boil 60,0 min	Hop	5	19,3 IBUs	-
50,00 g	East Kent Goldings (EKG) [2,00 %] - Boil 25,0 min	Hop	6	6,7 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,070 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 6,9 %
Bitterness: 26,0 IBUs
Est Color: 60,2 EBC

Measured Original Gravity: 1,067 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 6,8 %
Calories: 640,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 11,63 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,53
Measured Mash PH: 0,00

Total Grain Weight: 7,80 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 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 25,38 L of water at 72,2 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 11,63 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: Bottle
Pressure/Weight: 122,03 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 122,03 g Table Sugar
Carbonation (from Meas Vol): Bottle with 101,69 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand

EKG fra Jyllinge alpha% er rent gæt.

Der forsvandt meget urt i helkogle humlen.

Ca. 17L i gærskab ved 16 grader luft. Hæves efter stormgærring.

24/11:

Mistænkelig overflade. Vi valgte at hælde den på fad alligevel, inden vi smagte på den. Den smager desværre ikke godt. :-(

19l i fad 4g/l

Created with BeerSmith