

# Wee Heavy

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Date: 3/20/2010  
Category: 9 - Scottish and Irish Ale  
Subcategory: E - Strong Scotch Ale



Kettle Volume: 8.5 gal (S.G.: 1.066)  
Boil Duration: 1.5 hr  
Evaporation: 1.0 gal  
Water Volume Added: 0 gal  
Final Volume: 7.2 gal (S.G.: 1.078)

Efficiency: 76.66%  
Attenuation: 64.1%  
Evap/Hour: 0.67 gal

## Ingredients:

18.0 lb Maris Otter  
0.9 lb Crystal 55  
1.2 lb Carapils®/Carafoam®  
0.4 lb Roasted Barley  
2.0 oz East Kent Goldings (4.5%) - added during boil, boiled 90.0 min  
1.0 ea WYeast 1728 Scottish Ale

## Style:

Recipe	Guideline
Original Gravity: 1.078	1.070 - 1.130
Terminal Gravity: 1.028	1.018 - 1.030
Color: 17.59 °SRM	14.0 - 25.0
Alcohol: 6.61%	6.5% - 10.0%
Bitterness: 23.4	17.0 - 35.0



## Analysis:

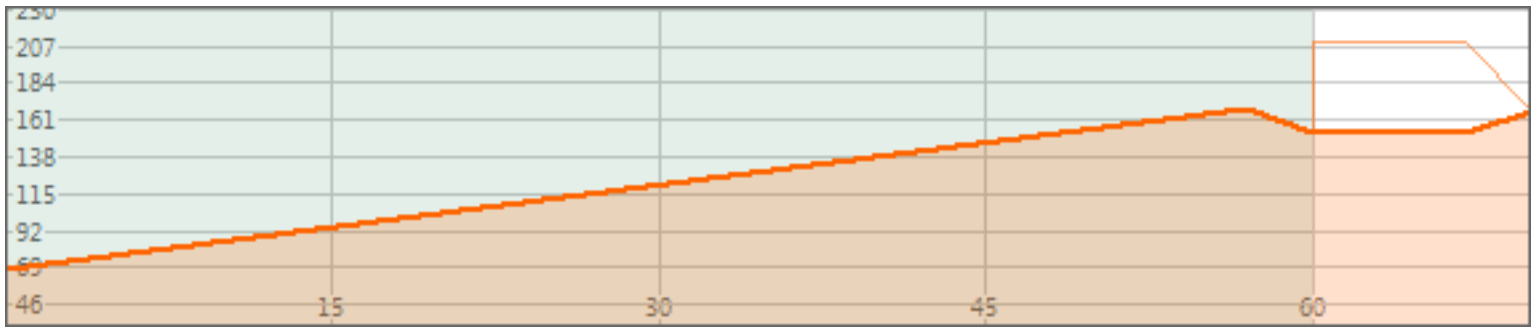
Apparent	Real	Weight	Calories
Original Extract: 18.86 °P	18.86 °P	Alcohol: 18.63 g	128.54 kcal
Attenuation: 64.1%	50.5%	Carbs: 33.67 g	127.96 kcal
Terminal Extract: 7.06 °P	9.33 °P	Protein: 2.36 g	9.43 kcal
% Alcohol: 6.61% ABV	5.11% ABW		Total: 265.93 kcal

## Schedule:

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	Elapsed	Thickness	Final Temp	Available
<b>60.0 min Mash-In</b> <i>Liquor: 6.0 gal</i> <i>Strike: 169.76 °F</i> <i>Target: 155.0 °F</i>	00:59:59	1.17 qt/lb	155.0 °F	3.67 gal

	Elapsed	Thickness	Final Temp	Available
<b>10.0 min Mash-out</b> Volume: 1.82 gal Boil: 7.0 min Target: 168.0 °F	01:09:59	1.17 qt/lb	168.0 °F	3.68 gal



### Carbonation:

#### Natural Conditioning

Beer Temp: 68.0 °F  
Priming Agent Rate: 4.02 g/L  
Priming Agent Mass: 179.54 g  
Volumes CO<sub>2</sub>: 2.5

#### Forced Carbonation

Beer Temp: 45.0 °F  
Pressure: 14.89 PSI  
Volumes CO<sub>2</sub>: 2.5

### Notes:

A marriage Southern Highlander Wee Heavy (Zymurgy march/April 2010) and HopScotch Ale (BYO April 1998 Scotch Ales: Style of the month)

Method Zymurgy:  
Mash for 60 minutes at 155F.

Mashed out by boiling approximately 2 gallons of grains and liquid to bring to 168°C.  
Left for 10 minutes then take the first 2.5 quarts of runnings and boil vigorously to yield 3 cups. The result was thick and syrupy. This was added to the approximately 8.5 gallons of wort we collected.

Added roasted Barley to the mash from the beginning by mistake. Oh well.  
After the 90 min. boil, chilled to 64° and split the batch in half. We both got approximately 3.5 gallons. Each batch was pitched with 1 quart of Wyeast 1728 starter.

-->Ferment at 62°.  
4-apr-10; secondary. 1.028