

WEE HEAVY ACERVA PR

Wee Heavy (17 C)

Type: 100% Grão
Batch Size: 40,00 l
Boil Size: 46,27 l
Boil Time: 80 min
End of Boil Vol: 43,75 l
Final Bottling Vol: 37,00 l
Fermentation: Ale, Two Stage

Date: 10 Feb 2017
Brewer: Matulle
Asst Brewer:
Equipment: Panela Matulle 50 L
Efficiency: 72,00 %
Est Mash Efficiency: 75,6 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 63,69 l
- Mash Water Acid:

Mash or Steep Grains

Ingredientes Mostura

Qtd	Nome	Tipo	#	%/IBU
12,00 kg	BEST Pilsen (BestMälz) MdM (4,0 EBC)	Grão	1	78,9 %
0,80 kg	GoldSwaen Red (40,0 EBC)	Grão	2	5,3 %
0,60 kg	GoldSwaen Munich Dark (150,0 EBC)	Grão	3	3,9 %
0,60 kg	Swaen Melany (70,3 EBC)	Grão	4	3,9 %
0,30 kg	BEST Wheat (BestMälz) MdM (4,2 EBC)	Grão	5	2,0 %
0,10 kg	BEST Black Malt (BestMälz) MdM (1200,0 EBC)	Grão	6	0,7 %

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Protein Rest	Adicionar 40,56 l de água até 49,1 C	45,0 C	20 min
Passo da Mostura	Adicionar -0,01 l de água até 50,0 C	50,0 C	25 min
Saccharification	Aqueça até 67,0 C por 15 min	67,0 C	60 min
Mash Out	Aqueça até 78,0 C por 10 min	78,0 C	10 min

- Sparge Water Acid:
- Lavagem com 23,14 l de água a 75,6 C
- Add water to achieve boil volume of 46,27 l
- Estimated pre-boil gravity is 1,080 SG

Ingredientes Fervura

Qtd	Nome	Tipo	#	%/IBU
0,80 kg	Cane (Beet) Sugar (0,0 EBC)	Açúcar	7	5,3 %
20,00 g	Galena [12,50 %] - Fervura 60,0 min	Lúpulo	8	11,5 IBUs
15,00 g	Northern Brewer [8,50 %] - Fervura 40,0 min	Lúpulo	9	5,1 IBUs
20,00 g	Styrian Goldings [5,40 %] - Fervura 30,0 min	Lúpulo	10	3,8 IBUs
15,00 g	U.S. Golding [5,00 %] - Fervura 15,0 min	Lúpulo	11	1,7 IBUs
2,11 Items	Whirlfloc Tablet (Ferver 15,0 mins)	Refinamento	12	-
30,00 g	Fuggles [4,50 %] - Fervura 5,0 min	Lúpulo	13	1,2 IBUs

- Estimated Post Boil Vol: 43,75 l and Est Post Boil Gravity: 1,088 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 40,00 l

Pitch Yeast and Measure Gravity and Volume

- Measure Actual Original Gravity _____ (Target: 1,088 SG)
- Measure Actual Batch Volume _____ (Target: 40,00 l)
- Add water if needed to achieve final volume of 40,00 l

Fermentation

- 10 Feb 2017 - Fermentação Primária (12,00 dias a 18,0 C terminando em 16,0 C)
- 22 Feb 2017 - Fermentação Secundária (12,00 dias a 16,0 C terminando em 16,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,019 SG)
- Date Bottled/Kegged: 06 Mar 2017 - Carbonation: Engarrafar com 232,49 g Corn Sugar
- Age beer for 60,00 days at 8,0 C
- 05 May 2017 - Drink and enjoy!

Notes