

239 Melanie 5G All Grain

Wee Heavy (17 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 17 Jan 2021
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Stainless
Efficiency: 80.00 %
Est Mash Efficiency: 92.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
14 lbs 12.0 oz	Pale Malt, Golden Promise (Thomas Fawcett) (3.0 SRM)	Grain	1	91.1 %	1.15 gal
1 lbs 1.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	2	6.6 %	0.08 gal
6.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	3	2.3 %	0.03 gal
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	4	12.1 IBUs	-
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	5	9.3 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 min	Hop	6	0.0 IBUs	-
0.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	7	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.096 SG
Est Final Gravity: 1.026 SG
Estimated Alcohol by Vol: 9.5 %
Bitterness: 21.3 IBUs
Est Color: 18.3 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out
Sparge Water: 3.66 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.65
Measured Mash PH: 5.20

Total Grain Weight: 16 lbs 3.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20.23 qt of water at 168.2 F	156.0 F	45 min

Sparge: Fly sparge with 3.66 gal water at 168.0 F

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: 3.61 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.61 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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