

# Will's Good Eye v3

Wee Heavy (17 C)

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 6.85 gal  
**Boil Time:** 90 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 5.50 gal  
**Fermentation:** Ale, Two Stage

**Date:** 20 Nov 2018  
**Brewer:** Brian  
**Asst Brewer:**  
**Equipment:** Standard Equipment  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 72.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
17 lbs	Pale Ale, Golden Promise®™ (Simpsons) (2.5 SRM)	Grain	1	89.5 %	1.33 gal
1 lbs	Rye, Flaked (Briess) (4.6 SRM)	Grain	2	5.3 %	0.08 gal
8.0 oz	Honey Malt (25.0 SRM)	Grain	3	2.6 %	0.04 gal
4.0 oz	Blackprinz (500.0 SRM)	Grain	4	1.3 %	0.02 gal
4.0 oz	Pale Chocolate (200.0 SRM)	Grain	5	1.3 %	0.02 gal
1.00 oz	East Kent Goldings (EKG) [6.00 %] - Boil 60.0 min	Hop	6	16.9 IBUs	-
1.00 oz	East Kent Goldings (EKG) [6.00 %] - Boil 10.0 min	Hop	7	6.1 IBUs	-
1.0 pkg	Tartan (Imperial Yeast #A31)	Yeast	8	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.090 SG  
**Est Final Gravity:** 1.028 SG  
**Estimated Alcohol by Vol:** 8.4 %  
**Bitterness:** 23.1 IBUs  
**Est Color:** 19.6 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, Batch Sparge  
**Sparge Water:** 3.20 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5.64  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 19 lbs  
**Grain Temperature:** 65.0 F  
**Tun Temperature:** 65.0 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 6.44 gal of water at 168.2 F	156.0 F	45 min

**Sparge:** Batch sparge with 2 steps (Drain mash tun , 3.20gal) of 168.0 F water

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

**Volumes of CO2:** 2.3  
**Carbonation Est:** Bottle with 4.32 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

30 minutes into the mash pull off 1 gallon of liquid and boil it down to approximately 2 cups worth of thick caramel like liquid.

*Created with BeerSmith*