

# LOVE2BREW

## BRAVEHEART – WEE HEAVY (ALL-GRAIN – 2.5 GALLON)



Every man dies, but not every man lives; not until he's experienced a true Wee Heavy at least! Our Wee Heavy (Strong Scotch Ale) is not for the faint of heart so tread carefully. Wee Heavies are a rich brown brew that boosts an incredibly complex malt taste, a minuscule hop profile, and a sweet dessert-like taste. The Braveheart is pushed to the limits going over the traditional style guides for ABV and requiring a long aging process. Best served in small doses and enjoyed slowly. Brew this, share it, and let your loved ones know the true definition of beer  
FRRRREEEEEEEDDDDDDDOOOOOOOMMMMMMM!

### KIT STATISTICS

- 3 Weeks Primary Fermentation
- 3 Weeks Secondary Fermentation
- 7 Months Bottle Conditioning
- Original Gravity: 1.127
- 11.4% ABV (Estimated)
- IBUs: 29.3
- SRM: 23.5
- 60 - 120 Minute boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 11 lb. Maris Otter
- 8 oz. Caramel 120L
- 4 oz. Roasted Barley

#### Hops

- 1/2 oz. Columbus (Bittering)

#### Yeast Choices

- Safale S-04
- Nottingham Ale Yeast
- White Labs Edinburgh Ale Yeast (WLP028)
- Wyeast Scottish Ale Yeast (1728)

#### Other

- 5 oz. Priming Sugar

**Note:** Due to the high Original Gravity of this brew we recommend making a yeast starter or purchasing an additional vial of yeast.

### MASH INGREDIENTS:

- 11 lb. Maris Otter
- 8 oz. Caramel 120L
- 4 oz. Roasted Barley

### MASH SCHEDULE:

Saccharification Rest: 158°F for 60 minutes.

Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1/2 oz. Columbus (60 Minutes)

### NOTES

It is not uncommon for Wee Heavy style beers to be boiled for 2-3 hours to increase the complexity of the beer. This recipe can support a longer boil however you should have an understanding of your boil off rates (How much volume your kettle loses during an hour boil) and prepare accordingly. Be sure not to add the hops until the 60 minute mark no matter how long you boil for.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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