

# LOVE2BREW

## BRAVEHEART – WEE HEAVY (ALL-GRAIN)



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 FRRRREEEEEEEDDDDDDDOOOOOMMMMMMM!

### KIT STATISTICS

- 3 Weeks Primary Fermentation
- 3 Weeks Secondary Fermentation
- 7 Months Bottle Conditioning
- Original Gravity: 1.127
- 11.9% ABV (Estimated)
- IBUs: 26.4 (Low-Moderate)
- SRM: 24.3 (Brown)
- 60 Minute boil

### HOME BREW KIT CONTENTS

- |                                     |                                |
|-------------------------------------|--------------------------------|
| <u>Malts &amp; Specialty Grains</u> | <u>Yeast Choices</u>           |
| - 22 lbs. Maris Otter               | - Safale S-04                  |
| - 1 lb. Caramel 120L                | - Nottingham Ale Yeast         |
| - 8 oz. Roasted Barley              | - Edinburgh Ale Yeast (WLP028) |
| <u>Hops</u>                         | <u>Other</u>                   |
| - 1 oz. Columbus (Bittering)        | - 5 oz. Priming Sugar          |

### MASH INGREDIENTS:

- 22 lbs. Maris Otter
- 1 lb. Caramel 120L
- 8 oz. Roasted Barley

### MASH SCHEDULE:

- Saccharification Rest: 158°F for 60 minutes.
- Mashout: 168°F for 10 minutes

### BOIL ADDITIONS

- 1 oz. Columbus (60 Mins.)

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!

Be sure to visit [www.love2brew.com](http://www.love2brew.com) for new recipes and ingredients! In addition we feature new articles daily about brewing and our [love2learn](#) section which houses one of the largest homebrewing article collections in the world!