

Bourbon Barrel Wee Heavy

5.5 US gallons into fermenter | 65% brewhouse efficiency | 60-minute boil

TARGET OG	EXPECTED FG	ABV (PRE-BARREL)	BITTERNESS
~1.081	~1.020-1.023	~7.6-8.0%	~30 IBU

MALT BILL

Malt	Weight	Grist
Maris Otter pale ale malt	17 lb 8 oz	91.1%
Amber malt	6 oz	2.0%
Crystal 40	1 lb	5.2%
Crystal 120	4 oz	1.3%
American chocolate malt (~350 L)	1.5 oz	0.5%
TOTAL	19 lb 3.5 oz	100%*

*Percentages rounded.

MASH & WATER

Mash at **153 F for 60 minutes**. Target mash pH **5.3-5.4** on a cooled sample. Calculate strike and sparge water for your equipment to yield **5.5 gallons into the fermenter**; allow for grain absorption, evaporation, and kettle losses.

HOP SCHEDULE

Hop	Weight	Alpha acid	Time remaining
Magnum	0.75 oz	11.9%	60 minutes
UK Goldings	0.50 oz	5.7%	15 minutes

YEAST & FERMENTATION

Primary choice: SafAle S-04, two 11.5 g sachets. Chill and pitch at **65 F**; hold beer near 65 F initially, then allow to rise toward **68 F** as fermentation slows. Confirm stable final gravity and clean flavor before transfer.

Optional yeast: White Labs WLP028 Edinburgh/Scottish Ale (liquid). Use a starter or sufficient fresh packs for 5.5 gallons at 1.081 OG. Ferment at **65-70 F**. Expected FG approximately **1.020-1.024**. Choose one yeast option.

BOURBON BARREL FINISH

Transfer fully fermented beer into the shared **52-gallon bourbon barrel, first beer fill**. Age to taste. This recipe yields 5.5 gallons before fermentation and transfer losses.

All gravity, alcohol, and bitterness figures are estimates; verify with actual malt yields, hop alpha acids, yeast choice, and equipment profile.