

# Patolog

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **46**
- SRM **10.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **74C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Żytni	4 kg (36.4%)	85 %	8
Grain	Abbey Malt Weyermann	1 kg (9.1%)	75 %	45
Grain	Pszeniczny	1 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	50 g	90 min	11 %
Boil	Citra	30 g	5 min	12 %
Boil	Simcoe	30 g	5 min	13.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	490 ml	Danstar