

# Mastodon

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **53**
- SRM **20.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (42.9%)	85 %	7
Grain	Weyermann - Rye Malt	0.7 kg (9.1%)	85 %	7
Grain	Pilzneński	1 kg (13%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	2 kg (26%)	85 %	5
Grain	Special B Malt	0.2 kg (2.6%)	65.2 %	315
Grain	Caraaroma	0.2 kg (2.6%)	78 %	400
Grain	Barley, Flaked	0.3 kg (3.9%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Simcoe	8 g	40 min	13.2 %
Boil	Amarillo	12 g	40 min	9.5 %
Boil	Citra	5 g	20 min	12 %
Boil	Simcoe	5 g	20 min	13.2 %
Boil	Amarillo	10 g	20 min	9.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Simcoe	15 g	4 day(s)	13.2 %
Dry Hop	Amarillo	15 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar