ranbow trout poprawiony

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg *(64%)*	81 %	4
Grain	Maris Otter Crisp	1.5 kg *(30%)*	83 %	6
Sugar	Candi Sugar, Clear	0.3 kg *(6%)*	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	30 g	13 min	13.2 %
Aroma (end of boil)	Citra	30 g	13 min	12 %
Aroma (end of boil)	Enigma (AUS)	30 g	13 min	17.2 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.