

rainbow trout v2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2.1 kg (46.2%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2.1 kg (46.2%) | 80 % | 5 |
| Sugar | Candi Sugar, Clear | 0.35 kg (7.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 7 g | 60 min | 13.2 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Equinox | 20 g | 15 min | 15 % |
| Aroma (end of boil) | Simcoe | 20 g | 15 min | 13.2 % |