

# Big brook trout

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **42**
- SRM **5.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Simpsons - Maris Otter | 1.9 kg (46.3%) | 81 %   | 6   |
| Grain | Oats, Malted           | 1.9 kg (46.3%) | 80 %   | 2   |
| Sugar | Candi Sugar, Clear     | 0.3 kg (7.3%)  | 78.3 % | 2   |

## Hops

| Use for   | Name             | Amount | Time   | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Boil      | Citra            | 15 g   | 15 min | 12 %       |
| Boil      | Enigma (AUS)     | 10 g   | 15 min | 17.2 %     |
| Boil      | Nelson Sauvignon | 14 g   | 15 min | 11 %       |
| Whirlpool | Citra            | 5 g    | 1 min  | 12 %       |
| Whirlpool | Enigma (AUS)     | 5 g    | 1 min  | 17.2 %     |
| Whirlpool | Nelson Sauvignon | 5 g    | 1 min  | 11 %       |