

# Rainbow Trout

- Gravity **15.4 BLG**
- ABV ---
- IBU **74**
- SRM **5.5**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (89.3%)	80 %	5
Grain	Pszeniczny	0.3 kg (10.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	6 g	15 min	12 %
Aroma (end of boil)	Eureka!	6 g	15 min	18 %
Aroma (end of boil)	enigma	6 g	15 min	16.5 %
Boil	Citra	5 g	30 min	12 %
Boil	eureka	6 g	30 min	18 %
Boil	Enigma (AUS)	6 g	30 min	17.2 %
Dry Hop	Citra	5 g	7 day(s)	12 %
Dry Hop	Enigma (AUS)	5 g	7 day(s)	17.2 %
Dry Hop	Eureka!	5 g	7 day(s)	18 %
Dry Hop	Citra	5 g	3 day(s)	12 %
Dry Hop	Enigma (AUS)	5 g	3 day(s)	17.2 %
Dry Hop	Eureka!	5 g	3 day(s)	18 %
Dry Hop	Citra	5 g	2 day(s)	12 %
Dry Hop	Enigma (AUS)	5 g	2 day(s)	17.2 %
Dry Hop	Eureka!	5 g	2 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis