

rainbow 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 | Pilznieński | 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 % |