

# 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 %