

## Brook trout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.1 kg (32.8%)	80.5 %	2
Grain	Simpsons - Maris Otter	1.05 kg (31.3%)	81 %	6
Grain	Płatki owsiane	1 kg (29.9%)	85 %	3
Adjunct	Pszenica niesłodowana	0.1 kg (3%)	75 %	3
Grain	Honey Malt	0.1 kg (3%)	80 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	13 g	15 min	11 %
Boil	Citra	13 g	15 min	12 %
Boil	Simcoe	13 g	15 min	13.2 %

### Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan magnezu	6 g	Mash	---
Water Agent	chlerek wapnia	4 g	Mash	---
Water Agent	ziarnko soli	0.1 g	Mash	---
Water Agent	gips	3.2 g	Mash	---
Water Agent	kwask mlekowy	4 g	Mash	---