

# Cutthroat trout

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **42**
- SRM **31.7**
- Style **Robust Porter**

## 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 **11.5 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	1.7 kg (44.5%)	82 %	10
Grain	Strzegom Pilzneński	1.7 kg (44.5%)	80 %	4
Grain	Caramel/Crystal Malt - 120L	0.2 kg (5.2%)	72 %	236
Grain	Strzegom Czekoladowy ciemny	0.11 kg (2.9%)	68 %	1200
Grain	Jęczmień palony	0.11 kg (2.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	13 %