

rainbow trout v2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg (46.2%)	82 %	4
Grain	Viking Pale Ale malt	2.1 kg (46.2%)	80 %	5
Sugar	Candi Sugar, Clear	0.35 kg (7.7%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	7 g	60 min	13.2 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Equinox	20 g	15 min	15 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.2 %