

## BROOK TROUT v3

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- Gravity **16.1 BLG**
- ABV ---
- IBU **62**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (74.6%)	80 %	4
Grain	Płatki owsiane	0.5 kg (16.9%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (8.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	8 g	30 min	17.2 %
Boil	Citra	8 g	30 min	12 %
Aroma (end of boil)	Enigma (AUS)	10 g	10 min	17.2 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Lemon drop	10 g	10 min	4.6 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Lemon drop	30 g	5 day(s)	4.6 %