

## rainbow trout v3

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.64 kg (48.2%)	81 %	4
Grain	Maris Otter Crisp	2.64 kg (48.2%)	83 %	6
Adjunct	Pszenica niesłodowana	0.2 kg (3.6%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	13 min	12 %
Boil	Simcoe	30 g	13 min	13.2 %
Boil	Enigma (AUS)	28 g	13 min	17.2 %