

rainbow trout v Bruno

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **4.3**
- 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 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (47.2%)	81 %	4
Grain	Maris Otter Crisp	2.5 kg (47.2%)	83 %	6
Adjunct	Pszenica niesłodowana	0.3 kg (5.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	31 g	15 min	12 %
Aroma (end of boil)	Simcoe	31 g	15 min	13.2 %
Aroma (end of boil)	Nelson Sauvin	31 g	15 min	11 %