

## Brook trout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

| Type    | Name                   | Amount          | Yield  | EBC |
|---------|------------------------|-----------------|--------|-----|
| Grain   | Briess - Pilsen Malt   | 1.1 kg (32.8%)  | 80.5 % | 2   |
| Grain   | Simpsons - Maris Otter | 1.05 kg (31.3%) | 81 %   | 6   |
| Grain   | Płatki owsiane         | 1 kg (29.9%)    | 85 %   | 3   |
| Adjunct | Pszenica niesłodowana  | 0.1 kg (3%)     | 75 %   | 3   |
| Grain   | Honey Malt             | 0.1 kg (3%)     | 80 %   | 49  |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvin | 13 g   | 15 min | 11 %       |
| Boil    | Citra         | 13 g   | 15 min | 12 %       |
| Boil    | Simcoe        | 13 g   | 15 min | 13.2 %     |

### Extras

| Type        | Name             | Amount | Use for | Time |
|-------------|------------------|--------|---------|------|
| Water Agent | siarczan magnezu | 6 g    | Mash    | ---  |
| Water Agent | chlorek wapnia   | 4 g    | Mash    | ---  |
| Water Agent | ziarnko soli     | 0.1 g  | Mash    | ---  |
| Water Agent | gips             | 3.2 g  | Mash    | ---  |
| Water Agent | kwas mlekowy     | 4 g    | Mash    | ---  |