

## Icelandic non-sugar 2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **75**
- SRM **12.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy pale ale	3.5 kg (67.3%)	80 %	35
Liquid Extract	ekstrakt słodowy pszeniczny	1.7 kg (32.7%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Citra	20 g	25 min	14 %
Aroma (end of boil)	Citra	25 g	10 min	14 %
Aroma (end of boil)	Cascade	25 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis