

Icelandic sugar

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **9.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|-----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy pale ale | 2.12 kg (57.3%) | 80 % | 35 |
| Liquid Extract | ekstrakt słodowy pszeniczny | 0.68 kg (18.4%) | 80 % | 35 |
| Sugar | sacharoza | 0.9 kg (24.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 45 min | 9 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 15 min | 15.5 % |
| Boil | Marynka | 10 g | 5 min | 9 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |