

Icelandic non-sugar 2

- 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 |