

# 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