

## 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  |