

## Icelandic non-sugar

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **11.5**
- Style **American IPA**

### 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	2.83 kg (64.2%)	80 %	35
Liquid Extract	ekstrakt słodowy pszeniczny	1.13 kg (25.6%)	80 %	35
Sugar	sacharoza	0.45 kg (10.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	9 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Marynka	10 g	10 min	9 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %

### Yeasts

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