

## 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  |