Lekki ALE

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **29**
- SRM **7.5**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg *(100%)*	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	45 min	4.3 %
Boil	Hallertau	15 g	15 min	4.3 %
Boil	Fuggles	15 g	15 min	4.7 %
Aroma (end of boil)	Fuggles	15 g	5 min	4.7 %

Yeasts

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