

# lunga&Vermelho Ale

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **50**
- SRM **10.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Jasny ekstrakt bruntal	3.4 kg (100%)	95 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	10 g	20 min	11 %
Boil	Vermelho	20 g	20 min	9 %
Aroma (end of boil)	Vermelho	30 g	1 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis