

# Lekki ALE

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- 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  |