

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 |