

# 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  |