

Easter Ale Earl

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 5 kg (87.7%) | 79 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 70 min | 11 % |
| Boil | Mandarina Bavaria | 10 g | 30 min | 10 % |
| Boil | Mandarina Bavaria | 20 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 200 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|-----------|----------|
| Spice | Earl | 20 g | Boil | 5 min |
| Spice | Earl | 80 g | Secondary | 1 day(s) |