

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)