

Ares American Pale Ale 13 Blg 25L

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (88%) | 80 % | 5 |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (8%) | 78 % | 20 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 11 g | 30 min | 10.3 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Boil | Citra | 25 g | 10 min | 13.3 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 7.5 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |