

# 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	Iunga	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