

# 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 |