

# BA Colorado APA 12,0 Blg

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **43**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type                             | Name                 | Amount        | Yield | EBC |
|----------------------------------|----------------------|---------------|-------|-----|
| Grain                            | Viking Pale Ale malt | 4 kg (95.2%)  | 80 %  | 5   |
| Grain                            | Viking Pale Ale malt | 0.2 kg (4.8%) | 80 %  | 5   |
| słód Carabody Viking Malt 0,2 kg |                      |               |       |     |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Nugget  | 20 g   | 60 min   | 13 %       |
| Boil                | Nugget  | 10 g   | 10 min   | 13 %       |
| Boil                | Summit  | 10 g   | 10 min   | 17 %       |
| Aroma (end of boil) | Summit  | 20 g   | 0 min    | 17 %       |
| Aroma (end of boil) | Horizon | 10 g   | 0 min    | 14 %       |
| Aroma (end of boil) | Ekuanot | 10 g   | 0 min    | 14 %       |
| Dry Hop             | Horizon | 20 g   | 3 day(s) | 14 %       |
| Dry Hop             | Ekuanot | 20 g   | 3 day(s) | 14 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |