

## BA Colorado APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (95.2%)	80 %	5
Grain	Carabody Viking Malt	0.2 kg (4.8%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
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