

## BA Colorado

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	6
Grain	Viking Cara Body	0.2 kg (3.8%)	75 %	8
Sugar	cukier	1 kg (19.2%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	55 min	8.3 %
Aroma (end of boil)	Comet	10 g	5 min	8.3 %
Aroma (end of boil)	Summit	10 g	5 min	13.7 %
Boil	Summit	20 g	0 min	13.7 %
Boil	Willamette	10 g	0 min	4.5 %
Aroma (end of boil)	Ekuanot	10 g	0 min	14 %
Dry Hop	Willamette	20 g	5 day(s)	4.5 %
Dry Hop	Ekuanot	20 g	5 day(s)	14 %

### Yeasts

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