

# Colorado APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **56**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	4 kg (88.9%)	87 %	5
Grain	Colorado Crystal 10L	0.2 kg (4.4%)	80 %	25
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	55 min	14 %
Boil	Summit	10 g	55 min	14.3 %
Boil	Horizon	10 g	5 min	14 %
Boil	Summit	10 g	5 min	14.3 %
Aroma (end of boil)	Ekuanot	10 g	0 min	14 %
Aroma (end of boil)	Summit	10 g	0 min	14.3 %
Aroma (end of boil)	Mosaic	10 g	0 min	12.6 %
Aroma (end of boil)	Nugget	10 g	0 min	14.2 %
Dry Hop	Mosaic	20 g	3 day(s)	12.6 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %
Dry Hop	Nugget	20 g	3 day(s)	14.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis