

# Colorado APA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **4.2**
- 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 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	colorado pale base	4 kg (95.2%)	79 %	6
Grain	colorado crystal	0.2 kg (4.8%)	77 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	20 g	60 min	9 %
Aroma (end of boil)	horizon	10 g	10 min	9 %
Aroma (end of boil)	Ahtanum	10 g	10 min	5 %
Whirlpool	Ahtanum	20 g	1 min	5 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	1 min	15.5 %
Whirlpool	Equinox	10 g	1 min	13.1 %

## Yeasts

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