BA Colorado APA 12 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(95.2%)*	88 %	5
Grain	CaraBody Viking Malt	0.2 kg *(4.8%)*	88 %	8

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	---

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	mech irlandzki	5 g	Boil	10 min

Notes

- fermentacja burzliwa 7dni, cicha 14 dni
  130g glukozy na 20l piwa
  leżakowanie 15 stopni 1-2 tygodnie
  Dec 12, 2022, 10:03 AM