

## #6 Colorado APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **4.1**
- 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 **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (91.8%)	80 %	5
Grain	CaraBody Viking Malt	0.2 kg (4.1%)	75 %	8
Grain	Płatki owsiane	0.1 kg (2%)	60 %	3
Grain	Płatki pszeniczne	0.1 kg (2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	15 g	30 min	10 %
Boil	Horizon	30 g	20 min	14 %
Aroma (end of boil)	Summit	20 g	0 min	17 %
Dry Hop	Nugget	20 g	5 day(s)	13 %
Dry Hop	Ekuanot	20 g	5 day(s)	14 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	130 g	Bottling	---