

BA Colorado APA 12,0 Blg

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **43**
- SRM **3.7**
- 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 **3.25 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

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

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------------------------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (95.2%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 0.2 kg (4.8%) | 80 % | 5 |
| słód Carabody Viking Malt 0,2 kg | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Nugget | 20 g | 60 min | 13 % |
| Boil | Nugget | 10 g | 10 min | 13 % |
| Boil | Summit | 10 g | 10 min | 17 % |
| Aroma (end of boil) | Summit | 20 g | 0 min | 17 % |
| Aroma (end of boil) | Horizon | 10 g | 0 min | 14 % |
| Aroma (end of boil) | Ekuanot | 10 g | 0 min | 14 % |
| Dry Hop | Horizon | 20 g | 3 day(s) | 14 % |
| Dry Hop | Ekuanot | 20 g | 3 day(s) | 14 % |

Yeasts

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