

# 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