

BA Colorado APA 12BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- 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 **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **16.1 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%) | 80 % | 5 |
| Grain | viking carabody malt | 0.2 kg (4.8%) | 80 % | 8 |

Hops

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

Yeasts

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