

# Colorado APA 12,0 Blg BA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.8 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 | 8 g    | 60 min   | 14 %       |
| Boil                | Horizon | 9 g    | 10 min   | 14 %       |
| Boil                | Summit  | 9 g    | 10 min   | 13.7 %     |
| Aroma (end of boil) | Summit  | 20 g   | 0 min    | 13.7 %     |
| Aroma (end of boil) | Nugget  | 10 g   | 0 min    | 14.2 %     |
| Aroma (end of boil) | Equinox | 10 g   | 0 min    | 14.1 %     |
| Dry Hop             | Nugget  | 20 g   | 3 day(s) | 14.2 %     |
| Dry Hop             | Equinox | 20 g   | 3 day(s) | 14.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |