

# Colorado APA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **51.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (95.2%)	85 %	7
Grain	Colorado Crystal 10	0.4 kg (4.8%)	85 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	40 g	60 min	14 %
Boil	Horizon	20 g	10 min	14 %
Boil	Ahtanum	20 g	10 min	5 %
Boil	Ahtanum	40 g	0 min	5 %
Boil	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Boil	Equinox	20 g	0 min	13.1 %
Dry Hop	Columbus/Tomahawk/Zeus	40 g	4 day(s)	15.5 %
Dry Hop	Equinox	40 g	4 day(s)	13.1 %

## Yeasts

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

## Notes

- 260g glukozy na 40l  
*Apr 18, 2021, 10:03 PM*