

# Colorado APA

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **46**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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 **10 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 **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (95.2%)	80 %	5
Grain	Briess - Carabrown Malt	0.2 kg (4.8%)	79 %	108

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	55 min	14 %
Boil	Horizon	10 g	10 min	14 %
Boil	Summit	10 g	10 min	17 %
Boil	Nugget	10 g	1 min	13 %
Boil	Summit	10 g	1 min	17 %
Dry Hop	Nugget	20 g	3 day(s)	13 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %