

Colorado APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Colorado Pale Base | 4 kg (95.2%) | 75 % | 4 |
| Grain | Colorado Crystal | 0.2 kg (4.8%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Chinook | 20 g | 55 min | 13 % |
| Boil | Chinook | 10 g | 5 min | 13 % |
| Boil | Ahtanum | 10 g | 5 min | 5 % |
| Whirlpool | Ahtanum | 20 g | 5 min | 5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g | 5 min | 15.5 % |
| Whirlpool | Equinox | 10 g | 5 min | 13.1 % |
| Dry Hop | Equinox | 20 g | 3 day(s) | 13.1 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g | 3 day(s) | 15.5 % |

Yeasts

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