

# Colorado APA

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- Gravity **10.5 BLG**
- ABV ---
- IBU **27**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.8%)	75 %	20
Grain	Briess - Pale Ale Malt	4 kg (95.2%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	60 min	10 %
Boil	Horizon	10 g	5 min	10 %
Aroma (end of boil)	Ahtanum	10 g	5 min	5 %
Whirlpool	Ahtanum	20 g	0 min	5 %
Whirlpool	Equinox	10 g	0 min	13.1 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis