

# BA Colorado APA 12 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	4 kg (95.2%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	60 min	14 %
Boil	Horizon	10 g	10 min	14 %
Aroma (end of boil)	Ahtanum	10 g	10 min	5 %
Whirlpool	Ahtanum	20 g	0 min	5 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Whirlpool	Equinox	10 g	0 min	13.1 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	3 day(s)	15.5 %
Dry Hop	Equinox	20 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	---