

Colorado APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (95.2%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (4.8%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Horizon | 10 g | 60 min | 13 % |
| Boil | Horizon | 5 g | 10 min | 13 % |
| Boil | Summit | 5 g | 10 min | 17 % |
| Aroma (end of boil) | Summit | 10 g | 0 min | 17 % |
| Aroma (end of boil) | Nugget | 5 g | 0 min | 13 % |
| Aroma (end of boil) | Ekuanot | 5 g | 0 min | 13 % |
| Dry Hop | Nugget | 10 g | 3 day(s) | 13 % |
| Dry Hop | Ekuanot | 10 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5.5 g | Fermentis |