

# 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