

Colorado APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (88.9%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 0.3 kg (11.1%) | 79 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Magnum | 10 g | 55 min | 13.5 % |
| Boil | Magnum | 10 g | 10 min | 13.5 % |
| Boil | Simcoe | 5 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Aroma (end of boil) | Ekuanot | 10 g | 0 min | 14 % |
| Dry Hop | Falconer's Flight | 30 g | 5 day(s) | 10.5 % |

Yeasts

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