

Colorado APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (90.9%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (9.1%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	14 %
Boil	Horizon	5 g	5 min	14 %
Boil	Summit	5 g	5 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	14 %
Dry Hop	Nugget	10 g	3 day(s)	13 %
Dry Hop	Ekuanot	10 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6 g	xyz

Notes

- 2,2kg sodu na 7l wody do gotowania (kranwka)
11l brzeczki po wysadzeniu i 11BLG
Po chmieleniu (gotowanie)12.5BLG, straty po gotowaniu i filtracji ok 2l
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