

# Colorado APA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (94.7%)	80 %	5
Grain	viking carabody	0.25 kg (5.3%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	25 g	60 min	14 %
Aroma (end of boil)	Summit	30 g	0 min	17 %
Aroma (end of boil)	Ekuanot	30 g	0 min	14 %
Aroma (end of boil)	Nugget	30 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis