

# Colorado APA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **51**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	4 kg (95.2%)	--- %	---
Grain	Colorado Crystal 10'L	0.2 kg (4.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Athnum	20 g	65 min	4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	65 min	15.5 %
Boil	Horizon	10 g	55 min	14 %
Boil	Horizon	20 g	5 min	14 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	5 day(s)	15.5 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---