

# Colorado APA

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.6%)	75 %	20
Grain	Colorado Pale Base	4 kg (72.5%)	81 %	5
Grain	Viking Pale Ale malt	0.55 kg (10%)	80 %	5
Grain	Weyermann - Pale Ale Malt	0.55 kg (10%)	85 %	7
Grain	Abbey Malt Weyermann	0.12 kg (2.2%)	75 %	45
Grain	Weyermann - Carared	0.1 kg (1.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	60 min	14 %
Boil	Horizon	10 g	10 min	14 %
Boil	Ahtanum	10 g	10 min	4 %
Aroma (end of boil)	Ahtanum	20 g	0 min	4 %
Aroma (end of boil)	Equinox	10 g	0 min	13.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	0 min	16.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	3 day(s)	16.5 %

Dry Hop	Equinox	20 g	3 day(s)	13.4 %
Boil	Cascade	15 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	Safale