

# colorado session IPA

- Gravity **12.1 BLG**
- ABV ---
- IBU **26**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Colorado Pale Ale	4.2 kg (70%)	81 %	5
Grain	Strzegom Colorado Honig	1.8 kg (30%)	80 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	15 min	14.2 %
Boil	Mosaic	15 g	15 min	11.8 %
Boil	El Dorado	15 g	15 min	12.4 %
Aroma (end of boil)	Citra	15 g	0 min	14.2 %
Aroma (end of boil)	Mosaic	15 g	0 min	11.8 %
Aroma (end of boil)	El Dorado	15 g	0 min	14.2 %
Dry Hop	Citra	20 g	3 day(s)	14.2 %
Dry Hop	Mosaic	20 g	3 day(s)	11.8 %
Dry Hop	El Dorado	20 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min