

## Colorado APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 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)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.8%) | 75 %  | 20  |
| Grain | Colorado Pale Base         | 4 kg (95.2%)  | 81 %  | 5   |

### 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 %     |

### Yeasts

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