

BA Colorado

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (76.9%) | 80 % | 6 |
| Grain | Viking Cara Body | 0.2 kg (3.8%) | 75 % | 8 |
| Sugar | cukier | 1 kg (19.2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Comet | 20 g | 55 min | 8.3 % |
| Aroma (end of boil) | Comet | 10 g | 5 min | 8.3 % |
| Aroma (end of boil) | Summit | 10 g | 5 min | 13.7 % |
| Boil | Summit | 20 g | 0 min | 13.7 % |
| Boil | Willamette | 10 g | 0 min | 4.5 % |
| Aroma (end of boil) | Ekuanot | 10 g | 0 min | 14 % |
| Dry Hop | Willamette | 20 g | 5 day(s) | 4.5 % |
| Dry Hop | Ekuanot | 20 g | 5 day(s) | 14 % |

Yeasts

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