

Colorado APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 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 **10 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 **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	4 kg (95.2%)	75 %	4
Grain	Colorado Crystal	0.2 kg (4.8%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	55 min	13 %
Boil	Chinook	10 g	5 min	13 %
Boil	Ahtanum	10 g	5 min	5 %
Whirlpool	Ahtanum	20 g	5 min	5 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Whirlpool	Equinox	10 g	5 min	13.1 %
Dry Hop	Equinox	20 g	3 day(s)	13.1 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	3 day(s)	15.5 %

Yeasts

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