

# Colorado APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **3.7**
- 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 **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	4 kg (95.2%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.8%)	85 %	20

## 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 %
Boil	Ahtanum	20 g	0 min	4 %
Boil	Columbus/Tomahawk/Zeus	10 g	0 min	16.5 %
Boil	Equinox	10 g	0 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---