

BA Colorado APA 12 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Colorado Pale Base | 4 kg (95.2%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.8%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Horizon | 20 g | 60 min | 14 % |
| Boil | Horizon | 10 g | 10 min | 14 % |
| Aroma (end of boil) | Ahtanum | 10 g | 10 min | 5 % |
| Whirlpool | Ahtanum | 20 g | 0 min | 5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g | 0 min | 15.5 % |
| Whirlpool | Equinox | 10 g | 0 min | 13.1 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 3 day(s) | 15.5 % |
| Dry Hop | Equinox | 20 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 30 g | --- |