

# Browamator Colorado APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **44**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (95.2%)  | 80 %  | 5   |
| Grain | Viking Vienna Malt   | 0.2 kg (4.8%) | 79 %  | 7   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Horizon | 20 g   | 55 min   | 14 %       |
| Boil                | Horizon | 10 g   | 10 min   | 14 %       |
| Boil                | Summit  | 10 g   | 10 min   | 17 %       |
| Aroma (end of boil) | Summit  | 20 g   | 0 min    | 13 %       |
| Aroma (end of boil) | Nugget  | 10 g   | 0 min    | 13 %       |
| Aroma (end of boil) | Ekuanot | 10 g   | 0 min    | 14 %       |
| Dry Hop             | Nugget  | 20 g   | 5 day(s) | 13 %       |
| Dry Hop             | Ekuanot | 20 g   | 5 day(s) | 14 %       |

## Yeasts

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