

# Colorado APA 12,0 Blg BA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (95.2%)	80 %	5
Grain	Viking Carabody malt	0.2 kg (4.8%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	8 g	60 min	14 %
Boil	Horizon	9 g	10 min	14 %
Boil	Summit	9 g	10 min	13.7 %
Aroma (end of boil)	Summit	20 g	0 min	13.7 %
Aroma (end of boil)	Nugget	10 g	0 min	14.2 %
Aroma (end of boil)	Equinox	10 g	0 min	14.1 %
Dry Hop	Nugget	20 g	3 day(s)	14.2 %
Dry Hop	Equinox	20 g	3 day(s)	14.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis