

# Colorado APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (88.9%)	80 %	5
Grain	Viking Vienna Malt	0.3 kg (11.1%)	79 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	55 min	13.5 %
Boil	Magnum	10 g	10 min	13.5 %
Boil	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Ekuanot	10 g	0 min	14 %
Dry Hop	Falconer's Flight	30 g	5 day(s)	10.5 %

## Yeasts

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