

# Colorado APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.8%)	75 %	20
Grain	Colorado Pale Base	4 kg (95.2%)	81 %	5

## 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 %
Aroma (end of boil)	Ahtanum	20 g	0 min	4 %
Aroma (end of boil)	Equinox	10 g	0 min	13.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	0 min	16.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	3 day(s)	16.5 %
Dry Hop	Equinox	20 g	3 day(s)	13.4 %

## Yeasts

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