

Colorado APA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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 | Briess - Pale Ale Malt | 4 kg (95.2%) | 80 % | 7 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |