

## BA Colorado APA #01A

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **50**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **23.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.6 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%)	75 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	60 min	14 %
Aroma (end of boil)	Horizon	10 g	10 min	14 %
Whirlpool	Summit	20 g	0 min	17 %
Whirlpool	Nugget	10 g	0 min	13 %
Whirlpool	Ekuanot	10 g	0 min	14 %
Dry Hop	Nugget	20 g	3 day(s)	13 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %
Aroma (end of boil)	Summit	10 g	10 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.2 g	Fermentis