

## BA Colorado APA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **3.7**
- 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)**

### Steps

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

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

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

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	25 g	60 min	8.3 %
Boil	Comet	5 g	10 min	8.3 %
Boil	Summit	10 g	10 min	17 %
Aroma (end of boil)	Summit	20 g	0 min	17 %
Aroma (end of boil)	Willamette	10 g	0 min	5 %
Aroma (end of boil)	Ekuanot	10 g	0 min	14 %
Dry Hop	Horizon	20 g	4 day(s)	14 %
Dry Hop	Ekuanot	20 g	4 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis