

# Colorado APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **85**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **8 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Colorado Pale Base   | 4 kg (95.2%)  | 87 %  | 5   |
| Grain | Colorado Crystal 10L | 0.2 kg (4.8%) | 80 %  | 25  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Summit                 | 20 g   | 60 min   | 17 %       |
| Boil                | Marynka                | 20 g   | 60 min   | 10 %       |
| Boil                | Summit                 | 10 g   | 10 min   | 17 %       |
| Boil                | Ahtanum                | 10 g   | 10 min   | 4 %        |
| Boil                | Marynka                | 10 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Ahtanum                | 15 g   | 0 min    | 4 %        |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 0 min    | 14 %       |
| Aroma (end of boil) | Equinox                | 10 g   | 0 min    | 13.4 %     |
| Dry Hop             | Columbus/Tomahawk/Zeus | 20 g   | 3 day(s) | 14 %       |
| Dry Hop             | Equinox                | 20 g   | 3 day(s) | 13.4 %     |

## Yeasts

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