

Colorado APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (90.9%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (9.1%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Horizon | 10 g | 60 min | 14 % |
| Boil | Horizon | 5 g | 5 min | 14 % |
| Boil | Summit | 5 g | 5 min | 17 % |
| Aroma (end of boil) | Summit | 10 g | 0 min | 17 % |
| Aroma (end of boil) | Nugget | 5 g | 0 min | 13 % |
| Aroma (end of boil) | Ekuanot | 5 g | 0 min | 14 % |
| Dry Hop | Nugget | 10 g | 3 day(s) | 13 % |
| Dry Hop | Ekuanot | 10 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 6 g | xyz |

Notes

- 2,2kg siodu na 7l wody do gotowania (kranówka)
11l brzezki po wysładzaniu i 11BLG
Po chmieleniu (gotowanie)12.5BLG, straty po gotowaniu i filtracji ok 2l
Oct 29, 2021, 9:31 PM