

Browamator Colorado APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (81.9%)	80 %	5
Grain	Viking Vienna Malt	0.2 kg (6.3%)	79 %	7
Grain	Płatki owsiane	0.375 kg (11.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	65 min	14 %
Boil	Horizon	10 g	10 min	14 %
Boil	Summit	10 g	10 min	17 %
Whirlpool	Horizon	10 g	0 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	6 day(s)	13 %
Dry Hop	Ekuanot	20 g	6 day(s)	14 %

Yeasts

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