Colorado APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg *(82.1%)*	80 %	5
Grain	Viking karmelowy	0.5 kg *(17.9%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	17 %
Boil	Ekuanot	30 g	2 min	14 %
Boil	Summit	20 g	2 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.