ColoradoApa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale base	2 kg *(80%)*	87 %	5
Grain	Oats, Flaked	0.2 kg *(8%)*	80 %	2
Grain	Rice, Flaked	0.15 kg *(6%)*	70 %	2
Grain	Barley, Flaked	0.15 kg *(6%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	5 g	40 min	14 %
Whirlpool	Ekuanot	5 g	0 min	14 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %

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