

# Fusiowa APA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **55**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **420 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **420 min** at **68C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2 kg (44.4%)   | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (44.4%)   | 80 %  | 5   |
| Grain | Oats, Flaked         | 0.5 kg (11.1%) | 80 %  | 2   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra  | 50 g   | 30 min   | 12 %       |
| Whirlpool | Mosaic | 50 g   | 30 min   | 10 %       |
| Dry Hop   | Citra  | 50 g   | 1 day(s) | 12 %       |
| Dry Hop   | Mosaic | 50 g   | 1 day(s) | 10 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 200 ml | Fermentum Mobile |