

Fusiowa APA

- 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 |