

## Light APA v2.0

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **29**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński           | 1 kg (54.1%)    | 81 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.25 kg (13.5%) | 75 %  | 45  |
| Grain | Barley, Flaked       | 0.3 kg (16.2%)  | 70 %  | 4   |
| Grain | Oats, Flaked         | 0.3 kg (16.2%)  | 80 %  | 2   |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | lunga | 20 g   | 20 min   | 11 %       |
| Dry Hop | sabro | 100 g  | 3 day(s) | 15 %       |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 50 ml  | Wyeast Labs |

### Extras

| Type   | Name                      | Amount | Use for   | Time     |
|--------|---------------------------|--------|-----------|----------|
| Flavor | zest grejpfruta i cytryny | 10 g   | Secondary | 3 day(s) |