

## Light APA v2.0

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- 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)