

Voortrekker Session IPA V2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **8.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (78.4%)	80 %	5
Grain	Strzegom Karmel 600	0.05 kg (2%)	68 %	601
Grain	Oats, Flaked	0.5 kg (19.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern passion	10 g	30 min	11 %
Boil	southern passion	10 g	10 min	11 %
Dry Hop	southern passion	10 g	15 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	lemon grass	5 g	Boil	0 min
Other	irish moss	5 g	Boil	10 min

Notes

1. Nie wychodzi aż tak gorzkie- lekki, przyjemny, orzeźwiający sesyjniak
 2. Cały chmiel (ten gotowany też) trzymałem w fermentorze wraz z trawą cytrynową i chmielem na zimno
 3. Prost!
- Jan 17, 2022, 11:30 PM*