

# Voortrekker Session SaPA V3

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **13.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (74.1%)	80 %	5
Grain	Strzegom Karmel 600	0.2 kg (7.4%)	68 %	500
Grain	Oats, Flaked	0.5 kg (18.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern passion	15 g	20 min	12.8 %
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*