

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*