

#37 Session Vermont Oatmeal Rye IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	2 kg (34.5%)	82 %	6
Grain	Weyermann - Rye Malt	1.5 kg (25.9%)	85 %	7
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Chinook	25 g	10 min	12.8 %
Boil	Mosaic	20 g	10 min	11.8 %
Whirlpool	Chinook	15 g	30 min	12.8 %
Whirlpool	Mosaic	15 g	30 min	11.8 %
Whirlpool	Pacific Jade	20 g	30 min	12.4 %
Dry Hop	Chinook burzliwa 3 dzień	20 g	17 day(s)	12.8 %

Dry Hop	Mosaic burzliwa 3 dzień	20 g	17 day(s)	11.8 %
Dry Hop	Chinook	30 g	4 day(s)	12.8 %
Dry Hop	Mosaic	45 g	4 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile