

#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 |