

91 Session Vermont Oatmeal Rye IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **51**
- SRM **3.5**
- 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 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Malteurop Lager | 3.5 kg (64.8%) | 82 % | 3 |
| Grain | Weyermann - Rye Malt | 1.5 kg (27.8%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------------|--------|-----------|------------|
| Boil | Magnum | 10 g | 60 min | 10 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Mosaic | 20 g | 10 min | 11.8 % |
| Whirlpool | Citra | 30 g | 30 min | 12 % |
| Whirlpool | Mosaic | 30 g | 30 min | 11.8 % |
| Dry Hop | Citra Burzliwa 3 dzień | 35 g | 17 day(s) | 12 % |
| Dry Hop | Mosaic burzliwa 3 dzień | 35 g | 17 day(s) | 11.8 % |
| Dry Hop | Citra | 65 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 65 g | 4 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Conan | Ale | Slant | 200 ml | --- |