

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	---