

## # 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 | ---        |