

# New Zeland Session Vermont Oat IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (69%)	81 %	4
Grain	Płatki owsiane	0.9 kg (31%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	10 g	10 min	11 %
Aroma (end of boil)	WAI-ITI	10 g	10 min	4.1 %
Whirlpool	Nelson Sauvín	35 g	5 min	11 %
Whirlpool	WAI-ITI	40 g	5 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's