

## # Session Vermont Oatmeal Rye IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- 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 **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.4 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 **20.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	2 kg (37.7%)	82 %	3
Grain	Weyermann - Rye Malt	1.5 kg (28.3%)	85 %	7
Grain	Płatki owsiane	0.8 kg (15.1%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (9.4%)	78 %	4
Grain	Malteurop Wheat	0.5 kg (9.4%)	86.8 %	5

### 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	---