

# SORI - Session Oatmeal Rye IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **2 min** at **76C**
- Sparge using **30.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Żytni	1 kg (12.5%)	85 %	8
Grain	Płatki owsiane	1 kg (12.5%)	70 %	4
Grain	Płatki pszeniczne	1 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	10 min	12 %
Aroma (end of boil)	Centennial	50 g	5 min	10.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %
Boil	Centennial	50 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis