

New Zeland Session Vermont Oat IPA

- 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 |