

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 |