

# Venom ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **8**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Abbey Malt Weyermann	1 kg (16.7%)	75 %	45
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	20 g	0 min	10 %
Boil	Enigma (AUS)	5 g	60 min	16.5 %
Whirlpool	Enigma (AUS)	30 g	0 min	16.5 %
Whirlpool	Equinox	20 g	0 min	13.1 %
Whirlpool	Equinox	5 g	0 min	13.1 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Citra	0 g	10 min	12 %