

Venom ipa

- 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 % |