

## five o'clock VI

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (95.2%)   | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.25 kg (4.8%) | 79 %  | 45  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale  | Slant | 100 ml | White Labs |

### Extras

| Type  | Name      | Amount | Use for   | Time     |
|-------|-----------|--------|-----------|----------|
| Spice | earl grey | 100 g  | Secondary | 1 day(s) |