

Five o'clock

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	6
Grain	Strzegom Monachijski typ II	0.25 kg (3.8%)	79 %	20
Grain	Carahell	0.25 kg (3.8%)	77 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	12.5 %
Aroma (end of boil)	Citra	50 g	7 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Earl Grey	100 g	Secondary	1 day(s)