

## five o'clock V

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (96%)	80 %	5
Grain	cookie	0.25 kg (4%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	10.5 %
Boil	Citra	50 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	earl grey	120 g	Secondary	1 day(s)