

## 5 o'clock IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **6.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **51.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	12 kg (94.5%)	85 %	7
Grain	Caraamber	0.7 kg (5.5%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	13 %
Boil	Fuggles	25 g	10 min	4.5 %
Boil	Nugget	25 g	10 min	13 %
Aroma (end of boil)	Challenger	25 g	0 min	7 %
Aroma (end of boil)	Fuggles	25 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	350 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Herbata Earl Grey	370 g	Secondary	1 day(s)
herbata na 12 h				