

## five o'clock II

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **46**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 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 **11 liter(s)** of **76C** water or to achieve **24.1 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	lunga	30 g	45 min	9.5 %
Boil	Citra	25 g	10 min	12 %
Boil	Citra	25 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	fermentis

### Extras

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