

five o'clock II

- 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) |