

# 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) |