

## Five o'clock VII

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (94.5%)	80 %	6
Grain	Cookie	0.35 kg (5.5%)	77 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	12 %

### 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)