

## Five o'clock VIII

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **5.2**
- 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 **18.3 liter(s)**
- Total mash volume **23.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- 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 (95.6%)	80 %	6
Grain	Cookie	0.23 kg (4.4%)	77 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	Earl Grey	100 g	Secondary	1 day(s)