

# Five o'clock

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Viking Pilsner malt	1 kg (13.3%)	82 %	4
Grain	Viking Munich Malt	1 kg (13.3%)	78 %	18
Grain	Carabody	0.5 kg (6.7%)	78 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.7 %
Aroma (end of boil)	Riwaka	20 g	10 min	3.3 %
Aroma (end of boil)	Riwaka	30 g	1 min	3.3 %
Whirlpool	Riwaka	50 g	10 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Herb	Herbata	30 g	Secondary	1 day(s)