

5 o'clock IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **6.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **51.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 12 kg (94.5%) | 85 % | 7 |
| Grain | Caraamber | 0.7 kg (5.5%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Nugget | 25 g | 60 min | 13 % |
| Boil | Fuggles | 25 g | 10 min | 4.5 % |
| Boil | Nugget | 25 g | 10 min | 13 % |
| Aroma (end of boil) | Challenger | 25 g | 0 min | 7 % |
| Aroma (end of boil) | Fuggles | 25 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Slant | 350 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-----------------|-------------------|--------|-----------|----------|
| Spice | Herbata Earl Grey | 370 g | Secondary | 1 day(s) |
| herbata na 12 h | | | | |