

## five o'clock III

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (96%)   | 80 %  | 5   |
| Grain | cookie               | 0.25 kg (4%) | 79 %  | 45  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 33 g   | 60 min | 11.3 %     |
| Boil    | Citra | 40 g   | 5 min  | 12 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 250 ml | fermentis  |

### Extras

| Type  | Name      | Amount | Use for   | Time     |
|-------|-----------|--------|-----------|----------|
| Spice | earl grey | 120 g  | Secondary | 1 day(s) |