

# Bornholm 1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (80.6%)	80.5 %	2
Grain	Briess - Munich Malt 10L	1 kg (16.1%)	77 %	20
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.2%)	72 %	236
Sugar	cukier	0 kg	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	90 min	13.5 %
Boil	Cltra	40 g	10 min	14 %
Whirlpool	Cltra	50 g	30 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---