

Bornholm 2 - vest coast blaster z książki Jamila

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **48**
- SRM **16**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

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

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (78.2%)	80 %	7
Grain	Briess - Munich Malt 10L	0.5 kg (7.1%)	77 %	20
Grain	Caramel/Crystal Malt - 40L	0.45 kg (6.4%)	74 %	79
Grain	Caramel/Crystal Malt - 120L	0.23 kg (3.3%)	72 %	236
Grain	Briess - Victory Malt	0.23 kg (3.3%)	75 %	55
Grain	Briess - Chocolate Malt	0.12 kg (1.7%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	90 min	13.5 %
Boil	Centennial	50 g	1 min	9.7 %
Whirlpool	Centennial	50 g	30 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---