

Kona Big Wave - 40L

Blonde Ale (6 B)

Batch Size: 45,00 l
Boil Size: 52,87 l
Boil Time: 90 min
End of Boil Vol: 46,87 l
Final Bottling Vol: 43,00 l

Date: 17 Sep 2016
Brewer: Morten²
Equipment: Electric BIAB (45L) Sparge
Efficiency: 75,00 %
Fermentation: Ale, Single Stage



Prepare for Brewing

- Prepare Yeast / Yeast Starter
- Clean and Prepare Brewing Equipment
- Check ingredients list
- Heat Mash Water: 39,95 l
- Heat Sparge Water: 22,73 l to 78,0 C
- Total Water Needed: 62,69 l

Mash Ingredients

Amt	Name	Type	#	%/IBU
9,00 kg	Pale Malt (W) (5,0 EBC)	Grain	1	91,8 %
0,80 kg	Melanoidin (BM) (70,0 EBC)	Grain	2	8,2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 24,97 l of water at 54,5 C	50,0 C	25 min
Saccharification	Add 14,98 l of water at 99,6 C	67,0 C	45 min
Mash Out	Heat to 75,0 C over 15 min	75,0 C	10 min

- Fly sparge with 22,73 l water at 78,0 C
- Estimated pre-boil gravity is 1,043 SG _____ SG
- Add water to achieve pre-boil gravity _____ l (52,87 l)

Pre-Boil Preparations

- Calibrate Refractometer
- Disinfect the fermenter
- Disinfect the O2 diffuser stone
- Measure hops
- Prepare hop-bags
- Disinfect the chiller

First Wort Hops

Amt	Name	Type	#	%/IBU
13,02 g	Citra (2014) [13,50 %] - First Wort 60,0 min	Hop	3	11,5 IBUs

Boil Ingredients

Amt	Name	Type	#	%/IBU
5,58 g	Citra (2014) [13,50 %] - Boil 60,0 min	Hop	4	4,5 IBUs
5,58 g	Galaxy (2015) [14,00 %] - Boil 60,0 min	Hop	5	4,7 IBUs
1,00 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	6	-
5,58 g	Citra (2014) [13,50 %] - Boil 15,0 min	Hop	7	2,2 IBUs
5,58 g	Galaxy (2015) [14,00 %] - Boil 15,0 min	Hop	8	2,3 IBUs
18,60 g	Citra (2014) [13,50 %] - Boil 1,0 min	Hop	9	0,6 IBUs
18,60 g	Galaxy (2015) [14,00 %] - Boil 1,0 min	Hop	10	0,7 IBUs

- Measured 30 min Boil Vol: _____ l _____ cm
- Measured 60 min Boil Vol: _____ l _____ cm
- Measured 90 min Boil Vol: _____ l _____ cm
- Estimated Post Boil Vol: 46,87 l
- Measured 30 min Boil Gravity: _____ SG
- Measured 60 min Boil Gravity: _____ SG
- Measured 90 min Boil Gravity: _____ SG
- Estimated Post Boil Gravity: 1,051 SG

Cool and Transfer Wort

- Turn off HEAT !!
- Cool wort to fermentation temperature
- CLOSE Crane on fermenter !!
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 45,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2,0 pkg	Edinburgh Ale (White Labs #WLP028) [35,49 ml]	Yeast	11	-

- Measure Actual Original Gravity _____ (1,051 SG) Added _____ l of water to achieve 45,00 l
 Measure Actual Batch Volume _____ (45,00 l) Final Pre-Ferment Batch Volume _____ l

Fermentation

- 17 Sep 2016 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
45,00 g	Citra (2014) [13,50 %] - Dry Hop 7,0 Days	Hop	12	0,0 IBUs
45,00 g	Galaxy (2015) [14,00 %] - Dry Hop 7,0 Days	Hop	13	0,0 IBUs

- Estimate Final Gravity: 1,013 SG Carbonation: Keg with 86,48 KPA (bar= KPA/100)
 Measure Final Gravity: _____ Age beer for 30,00 days at 18,3 C
 Date Bottled/Kegged: 01 Oct 2016 31 Oct 2016 - Drink and enjoy!

Notes

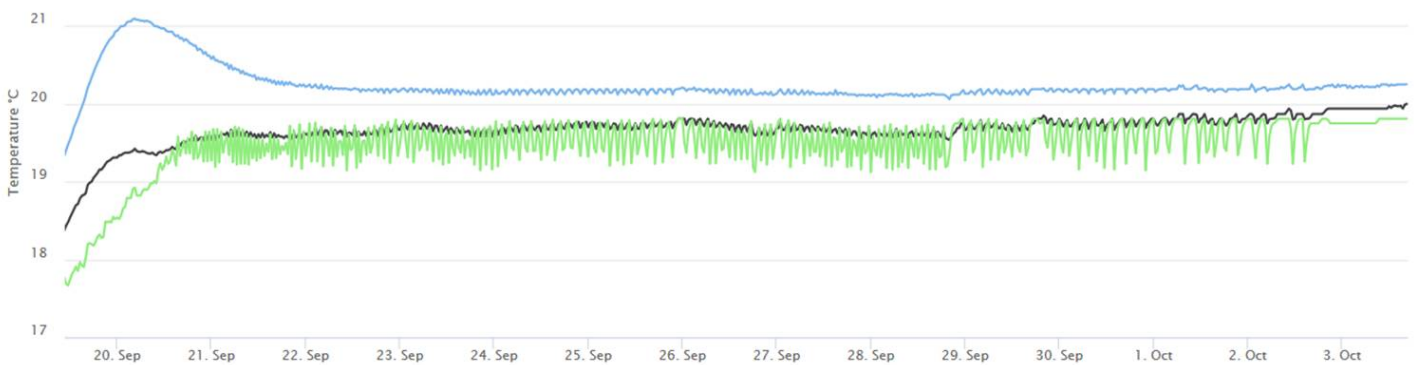
Mash – Kona Big Wave – Blond Ale

From Sep 17, 2016 To Sep 17, 2016



Ferment – Kona Big Wave – Blond Ale

From Sep 19, 2016 To Oct 3, 2016



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