

Kona Big Wave

Blonde Ale (6 B)

Batch Size: 25,00 l
Boil Size: 32,04 l
Boil Time: 90 min
End of Boil Vol: 26,04 l
Final Bottling Vol: 23,00 l

Date: 25 Aug 2016
Brewer: Morten²
Equipment: Electric BIAB (25L) 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: 31,05 l
- Heat Sparge Water: 6,45 l to 78,0 C
- Total Water Needed: 37,50 l

Mash Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Pale Malt (W) (5,0 EBC)	Grain	1	91,7 %
0,45 kg	Honey Malt (49,3 EBC)	Grain	2	8,3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 19,27 l of water at 53,2 C	50,0 C	25 min
Saccharification	Add 11,78 l of water at 97,8 C	67,0 C	45 min
Mash Out	Heat to 75,0 C over 15 min	75,0 C	10 min

- Fly sparge with 6,45 l water at 78,0 C
- Estimated pre-boil gravity is 1,040 SG _____ SG
- Add water to achieve pre-boil gravity _____ l (32,04 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
7,00 g	Citra (2014) [13,50 %] - First Wort 60,0 min	Hop	3	11,5 IBUs

Boil Ingredients

Amt	Name	Type	#	%/IBU
3,00 g	Citra (2014) [13,50 %] - Boil 60,0 min	Hop	4	4,5 IBUs
3,00 g	Galaxy [15,00 %] - Boil 60,0 min	Hop	5	5,0 IBUs
1,00 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	6	-
3,00 g	Citra (2014) [13,50 %] - Boil 15,0 min	Hop	7	2,2 IBUs
3,00 g	Galaxy [15,00 %] - Boil 15,0 min	Hop	8	2,5 IBUs
10,00 g	Citra (2014) [13,50 %] - Boil 1,0 min	Hop	9	0,6 IBUs
10,00 g	Galaxy [15,00 %] - 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: 26,04 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 25,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
0,5 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	11	-

- Measure Actual Original Gravity _____ (1,051 SG) Added _____ l of water to achieve 25,00 l
 Measure Actual Batch Volume _____ (25,00 l) Final Pre-Ferment Batch Volume _____ l

Fermentation

- 25 Aug 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
25,00 g	Citra (2014) [13,50 %] - Dry Hop 7,0 Days	Hop	12	0,0 IBUs
25,00 g	Galaxy [14,00 %] - Dry Hop 7,0 Days	Hop	13	0,0 IBUs

- Estimate Final Gravity: 1,012 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: 08 Sep 2016 08 Oct 2016 - Drink and enjoy!

Notes

Style Guide Comparison

Style **Blonde Ale**

Est Original Gravity	1,051 SG		1,038-1,054 SG
Bitterness (IBUs)	27,0 IBUs		15,0-28,0 IBUs
Color	12,2 EBC		5,9-11,8 EBC
Est ABV	5,2 %		3,80-5,50 %

Profiles for Mash, Carbonation and Aging

Mash **Temp-Infusion 50-67-75 (25L)** Adjust Temp for Equip

Carbonation **Keg** Carb Level **2,3** vols

Fermentation **Ale, Single Stage**

Select Fields - Choose Fields

Total Cost	82,50	kr
Total Grains	5,45	kg
Total Hops	89,00	g
Tot Mash Water Adds	31,05	l
Sparge Vol	6,45	l
Post Boil Vol	26,04	l
Mash Volume Needed	34,60	l
Mash Tun Volume	36,00	l
Est Pre-Boil Gravity	1,040	SG
Est Final Gravity	1,012	SG
Measured OG	1,052	SG
Measured FG	1,010	SG

