

H26 - Tsunami - 4.9%

Blonde Ale

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Type: All Grain

IBU : 21 (Tinseth)
Color : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.047
Final Gravity : 1.010

Fermentables (7.1 kg)

6.5 kg - Pale Ale 6 EBC (91.6%)
600 g - Caramel Aromatic 50 EBC (8.5%)

Hops (154 g)

60 min - 15 g - Citra - 12% (10 IBU)
60 min - 10 g - Amarillo - 9.2% (5 IBU)
5 min - 25 g - Amarillo - 9.2% (3 IBU)
5 min - 20 g - Citra - 12% (3 IBU)

Dry Hops

6 days - 50 g - Amarillo - 9.2%
6 days - 34 g - Citra - 12%

Miscellaneous

Mash - 1.2 g - Baking Soda (NaHCO3)
Mash - 2.07 g - Calcium Chloride (CaCl2)
Mash - 5.7 g - Epsom Salt (MgSO4)
Mash - 8.12 g - Gypsum (CaSO4)
Mash - 3 ml - Lactic Acid 80%
Sparge - 1.87 g - Baking Soda (NaHCO3)
Sparge - 3.23 g - Calcium Chloride (CaCl2)
Sparge - 8.9 g - Epsom Salt (MgSO4)
Sparge - 12.68 g - Gypsum (CaSO4)
Sparge - 2.67 ml - Lactic Acid 80%
15 min - Boil - 1.714 items - Whirlfloc

Yeast

3 pkg - Fermentis SafAle US-05

Cells

10 million cells / ml

Jarle

Batch Size : 45.42 L
Boil Size : 56.67 L
Post-Boil V.: 49.29 L

Mash Water : 24.78 L
Sparge Water: 38.71 L
Boil Time : 90 min
Total Water : 63.49 L

Brewhouse Efficiency: 95%
Mash Efficiency : 99%

Mash Profile

Høgda IPA
65 °C - 90 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Høgda Ale
18 °C - 14 days - Primary
-1 °C - 3 days - Cold Crash
2 °C - 2 days - Carbonation

Water Profile

Høgda (H26 Hoppy)
Ca 110 Mg 23 Na 16 Cl 50 SO 275

SO/Cl ratio: 5.6

Mash pH : 5.4

Sparge pH : 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



10 EBC