

Golden Wave Ale (KONA Clone) - 5%

Blonde Ale

Author: JnR

Type: All Grain

IBU : 22 (Tinseth)
Colour : 10 EBC
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.044
Original Gravity : 1.047
Final Gravity : 1.009

Fermentables (5.15 kg)

4.75 kg - Pale Ale 6 EBC (92.2%)
400 g - Caramalt 35 EBC (7.8%)

Hops (85 g)

60 min - 5 g - Citra - 12.1% (6 IBU)
60 min - 5 g - Galaxy - 16.3% (8 IBU)
5 min - 15 g - Citra - 12.1% (3 IBU)
5 min - 15 g - Galaxy - 16.3% (5 IBU)

Dry Hops

6 days - 25 g - Citra - 12.1%
6 days - 20 g - Galaxy - 16.3%

Miscellaneous

15 min - Boil - 0.272 items - Protafloc

Yeast

1.5 pkg - Fermentis Safale American US-05

Brewtools B40pro

Batch Size : 25 L
Boil Size : 31.5 L
Post-Boil Vol : 29.17 L

Mash Water : 22.57 L
Sparge Water : 11.79 L
Boil Time : 60 min
Total Water : 34.36 L

Brewhouse Efficiency: 72.5%
Mash Efficiency: 81.2%

Mash Profile

High fermentability
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



10 EBC

Recipe Notes

Great tasting ale