

Hazy Riwaka - 4.9%

Blonde Ale

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Type: All Grain

IBU : 7 (Tinseth)
 BU/GU : 0.13
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.051
 Final Gravity : 1.014

Fermentables (1.3 kg)

1.121 kg - Low Colour Maris Otter 3 EBC (86.4%)
 ^ The Malt Miller (UK) MAL-00-073
 70 g - Rolled Oats 2 EBC (5.4%)
 ^ The Malt Miller (UK) MAL-03-009
 34 g - Carapils 4 EBC (2.6%)
 ^ The Malt Miller (UK) MAL-01-016
 28 g - Milk Sugar (Lactose) 0 EBC (2.2%)
 28 g - Munich Malt 24 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-00-027
 17 g - Torrified Wheat 3.9 EBC (1.3%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (55.2 g)

5 min - 4.8 g - Riwaka - 6.5% (4 IBU)
 ^ Brouwstore (NL) Riw-053 (<https://www.brouws...>)

Hop Stand

20 min hopstand @ 70 °C
 20 min 70 °C - 14 g - Riwaka - 6.5% (3 IBU)

Dry Hops

3 days - 36.4 g - Riwaka - 6.5%

Miscellaneous

Mash - 0.08 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.77 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.08 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.53 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.54 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.04 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Lallemend (LalBrew) Voss Kveik
 ^ The Malt Miller (UK) YEA-02-048

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.31 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.76 L
 Sparge Water : 4.87 L
 Boil Time : 45 min
 Total Water : 8.63 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
 74.4 °C - Strike Temp
 68 °C - 45 min - Temperature

Fermentation Profile

Ale
 35 °C - 14 days - Primary

Water Profile

UK Ashbeck Natural Mineral Water Sport (Tesco...)
 Ca 50 Mg 10 Na 16 Cl 63 SO 70

SO/Cl ratio: 1.1

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:

Hazy Riwaka

Recipe Notes

Target: ABV = 5.0 %, OG = 1.050, FG = 1.012.