

## Kona - Big Wave Golden Ale (clone) - 4.9%

### Blonde Ale

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Type: All Grain

IBU : 18 (Tinseth)  
BU/GU : 0.4  
Colour : 12 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.046  
Final Gravity : 1.009

### Fermentables (1.16 kg)

1.07 kg - Pale Ale 6.9 EBC (92.2%)  
91 g - Caramel Malt 39.5 EBC (7.8%)

### Hops (15.3 g)

60 min - 0.9 g - Citra - 12% (6 IBU)  
60 min - 0.9 g - Galaxy - 14% (6 IBU)  
5 min - 2.5 g - Galaxy - 14% (4 IBU)  
5 min - 2.4 g - Citra - 12% (3 IBU)

### Dry Hops

6 days - 4.3 g - Citra - 12%  
6 days - 4.3 g - Galaxy - 14%

### Yeast

0.5 pkg - Fermentis SafAle US-05

### 01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.48 L  
Sparge Water : 4 L  
Boil Time : 60 min  
Top-Up Water : 1.51 L  
Total Water : 8.99 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
20 °C - 10 days - Primary  
20 °C - 45 days - Conditioning

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



12 EBC