

# Kona Big Wave

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- Gravity **9.8 BLG**
- ABV ---
- IBU ---
- SRM **5.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.9 kg (94%)	78 %	6
Grain	Caramel/Crystal Malt - 20L	0.25 kg (6%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	4.78 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangro	Ale	Dry	10 g	---