

Ragondingue - Lucifer Sam - 7.7%

Hazy IPA

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.56
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.070
Final Gravity : 1.011

Fermentables (1.62 kg)

991 g - Chateau Pilsen 2-Row 3.5 EBC (61.1%)
269 g - Vienna 8.5 EBC (16.6%)
164 g - 10 min - Boil - Sugar, Table (Sucrose...
154 g - Oats, Flaked 2 EBC (9.5%)
44 g - 10 min - Boil - Milk Sugar (Lactose) 0...

Hops (55.5 g)

30 min - 16.8 g - Aramis (Whole) - 5.7% (31 IBU)
10 min - 7.5 g - Aramis (Whole) - 5.7% (7 IBU)

Hop Stand

20 min hopstand @ 65 °C
20 min 65 °C - 15.6 g - Aramis (Whole) - 5.7%...

Dry Hops

2 days - 15.6 g - Aramis (Whole) - 5.7%

Miscellaneous

Mash - 0.9 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.43 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.9 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.1 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.16 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 6.222 g - Ginger Root
10 min - Boil - 1.217 g - Irish Moss
5 min - Boil - 4.667 g - Coriander Seed
5 min - Boil - 4.667 g - Paradise Seed

Yeast

0.6 pkg - Kveik Framgarden, Petter B Øvrebust...
^ Tropical fruit: pineapple, especially, also...

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.24 L
Sparge Water : 4.1 L
Boil Time : 30 min
Total Water : 8.34 L



9 EBC

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 - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5
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:

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Recipe Notes

Hazy juicy fruity.

Leave a message : ragondingue.craftbeer@gmail.com