

Ragondingue - Game Over - 5.1%

Vienna Lager

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 23 (Tinseth)  
BU/GU : 0.45  
Colour : 19 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.044  
Original Gravity : 1.051  
Final Gravity : 1.012

Fermentables (1.28 kg)

852 g - Chateau Pale Ale 8.5 EBC (66.7%)  
341 g - Vienna 8.5 EBC (26.7%)  
85 g - Caramunich II 124 EBC (6.7%)

Hops (25.2 g)

30 min - 7.7 g - Willamette - 5.5% (15 IBU)  
15 min - 2.8 g - Cascade - 4.3% (3 IBU)  
15 min - 2.8 g - Hallertauer Mittelfrueh - 4%...  
2 min - 8 g - Hallertauer Mittelfrueh - 4% (1...  
2 min - 3.9 g - Cascade - 4.3% (1 IBU)

Miscellaneous

Mash - 0.03 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.71 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.7 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.18 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Bootleg Biology OSLO kveik

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

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.83 L  
Sparge Water : 4.38 L  
Boil Time : 30 min  
Total Water : 8.21 L



19 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

Max fermentability with highest yield  
75.5 °C - Strike Temp  
69 °C - 60 min - Temperature  
75 °C - 5 min - Mashout

Fermentation Profile

Kveik 7J  
33 °C - 5 days - Primary  
5 °C - 2 days - Cold Crash  
20 °C - 7 days - Conditioning  
16 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 20 Mg 4 Na 38 Cl 75 SO 25 HCO 20

SO/Cl ratio: 0.3  
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:

Recipe Notes

It's lagging! Inspired by the Brooklyn Lager, but with kveik !  
Kveik Rules! One yeast to rule them all!