

Ragondingue - #060 Goupil - 7.7%

Bière de Garde

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.34
Colour : 25 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.067
Final Gravity : 1.008

Fermentables (1.62 kg)

1.047 kg - Chateau Pilsen 2-Row 3.5 EBC (64.6%)
328 g - Munich Light 16 EBC (20.2%)
147 g - 5 min - Boil - Soft Candi Sugar, Brun...
64 g - Chateau Special B 300 EBC (4%)
35 g - Carared 47.5 EBC (2.2%)

Hops (10.7 g)

60 min - 5 g - Aramis (Whole) - 5.7% (12 IBU)
30 min - 5.7 g - Aramis (Whole) - 5.7% (11 IBU)

Miscellaneous

Mash - 1.35 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.85 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.29 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.3 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
15 min - Boil - 1.179 g - Yeast Nutrients
5 min - Boil - 5.895 g - Coriander Seed
5 min - Boil - 8.842 g - Orange Peel, Sweet

Yeast

0.7 pkg - Kveik Nystein, Aave Nystein #19
^ Orange peel, earth and christmas spice

01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 4.42 L
Sparge Water : 4.88 L
Boil Time : 60 min
Total Water : 9.3 L



25 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Max fermentability with highest yield
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

KveikLager
35 °C - 2 days - Primary
18 °C - 4 days - Primary
5 °C - 2 days - Cold Crash
20 °C - 7 days - Conditioning
15 °C - 15 days - Conditioning

Water Profile

Saint-Max (Style - Bière de Garde)
Ca 65 Mg 8 Na 50 Cl 100 SO 75 HCO 107

SO/Cl ratio: 0.8
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

Bière avec du houblon du jardin