

Ragondingue Draught - Guinness Clone - 3.5%

Irish Stout

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.7
Colour : 67 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.037
Final Gravity : 1.010

Fermentables (1.02 kg)

606 g - Chateau Pale Ale 8.5 EBC (59.2%)
287 g - Oats, Flaked 2 EBC (28.1%)
118 g - 30 min - Steep - Chateau Roasted Barl...
12 g - 30 min - Steep - Black 1400 EBC (1.2%)

Hops (20.4 g)

30 min - 12.9 g - East Kent Goldings (EKG) - ...
0 min - 7.5 g - Fuggle - 3%

Miscellaneous

Mash - 0.56 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.02 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.55 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.03 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.04 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
15 min - Boil - 0.466 g - Yeast Nutrients

Yeast

0.3 pkg - Kveik Rima, Rima Il'inischna Petrov...
^

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

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

Mash Water : 2.68 L
Sparge Water : 5.16 L
Boil Time : 30 min
Total Water : 7.84 L



67 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
72.1 °C - Strike Temp
66 °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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

SO/Cl ratio: 2.7
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: