

Ragondingue - Parabellum - 3.5%

Ordinary Bitter

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.85
 Colour : 23 EBC
 Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.026
 Original Gravity : 1.034
 Total Gravity : 1.035
 Final Gravity : 1.008

Fermentables (850 g)

641 g - Maris Otter 7.9 EBC (75.4%)
 152 g - Carahell 25.5 EBC (17.9%)
 47 g - Caramunich II 124 EBC (5.5%)
 10 g - Chateau Roasted Barley 1200 EBC (1.2%)
 19 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (23 g)

30 min - 4.1 g - Nugget - 13% (23 IBU)
 15 min - 4.1 g - Fuggle - 4.5% (5 IBU)

Hop Stand

20 min hopstand @ 65 °C
 20 min 65 °C - 8.2 g - Centennial - 8.37% (2...
 20 min 65 °C - 6.6 g - Fuggle - 4.5% (1 IBU)

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.74 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.47 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 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 : 2.55 L
 Sparge Water : 6.15 L
 Boil Time : 60 min
 Total Water : 8.7 L



23 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 68.7 °C - Strike Temp
 63 °C - 75 min - Temperature

Fermentation Profile

kveik
 28 °C - 5 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.34

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

Si vis pacem... in cervisiam veritas