

Ragondingue - #059-Beerabelle - 5.6%

Specialty Saison

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.55
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.009

Fermentables (1.36 kg)

865 g - Base - Brewferm® Pale 7.1 EBC (63.4%)
 211 g - 5 min - Boil - Mirabelle Syrup 5 EBC...
 192 g - Oats, Flaked 2 EBC (14.1%)
 96 g - Caraamber 71 EBC (7%)

Hops (15.4 g)

60 min - 1.3 g - Southern Star - 13% (8 IBU)
 30 min - 4.2 g - Southern Star - 13% (20 IBU)
 0 min - 9.9 g - Southern Star - 13%

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO₃)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl₂) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO₄)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.13 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 - 0.745 g - Irish Moss
 Primary - 0.589 kg - Mirabelles

Yeast

0.4 pkg - Kveik Hornindal, Terje Raftevold #05
 ^ tropical flavor and complex aroma that can...

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

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

Mash Water : 3.46 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.99 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 75.5 °C - Strike Temp
 69 °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 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
 Mash pH: 5.39
 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: