

Ragondingue - Blitzkrieg - 4.7%

German-Style Koelsch

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.53
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.045
 Total Gravity : 1.047
 Final Gravity : 1.011

Fermentables (1.12 kg)

932 g - Chateau Pilsen 2-Row 3.5 EBC (82.9%)
 64 g - Carapils/Carafoam 3.9 EBC (5.7%)
 64 g - Chateau Abbey 44 EBC (5.7%)
 64 g - Chateau Wheat Blanc 4.5 EBC (5.7%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (34.4 g)

60 min - 2.4 g - Nugget - 13% (16 IBU)
 10 min - 13.4 g - Strisslespalt (Whole) - 1.7...
 10 min - 2.7 g - Hallertau Blanc - 9.9% (5 IBU)

Hop Stand

0 min 90.2 °C - 13.3 g - Strisslespalt (Whole...
 0 min 90.2 °C - 2.7 g - Hallertau Blanc - 9.9%

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.267 g - Yeast Nutrients
 ^ Add per recommendations of manufacturer
 10 min - Boil - 0.267 g - Irish Moss
 ^ Add per recommendations of manufacturer

Yeast

0.3 pkg - Kveik Skare, Gunnar Skare #41

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

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

Mash Water : 3.37 L
 Sparge Water : 5.59 L
 Boil Time : 60 min
 Total Water : 8.96 L



9 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out

71 °C - Strike Temp

65 °C - 60 min - Temperature

75 °C - 10 min - Mash Out

Fermentation Profile

Ale

17 °C - 10 days - Primary

20 °C (3 day ramp) - 3 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)

Ca 17 Mg 4 Na 33 Cl 50 SO 25

SO/Cl ratio: 0.5

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: