

## Ragondingue - #040-Flower Power - 6%

### Juicy or Hazy Strong Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 24 (Tinseth)  
 BU/GU : 0.43  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.056  
 Final Gravity : 1.010

### Fermentables (1.39 kg)

1.034 kg - Chateau Pilsen 2-Row 3.5 EBC (74.4%)  
 148 g - Chateau Wheat Blanc 4.5 EBC (10.7%)  
 118 g - Oats, Flaked 2 EBC (8.5%)  
 59 g - Munich Light 16 EBC (4.3%)  
 30 g - Caraamber 71 EBC (2.2%)

### Hops (43.5 g)

15 min - 3.3 g - Cascade - 4.3% (4 IBU)  
 10 min - 3.3 g - Calypso - 13% (9 IBU)

### Hop Stand

30 min hopstand @ 77 °C  
 30 min 77 °C - 7.4 g - Calypso - 13% (6 IBU)  
 30 min 77 °C - 7.4 g - Cascade - 4.3% (2 IBU)  
 30 min 77 °C - 4.4 g - Citra - 13% (4 IBU)

### Dry Hops

3 days - 7.4 g - Cascade - 4.3%  
 3 days - 5.9 g - Calypso - 13%  
 3 days - 4.4 g - Citra - 13%

### Miscellaneous

Mash - 0.74 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.46 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.46 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.1 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.9 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

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

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

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

Mash Water : 4.17 L  
 Sparge Water : 4.14 L  
 Boil Time : 30 min  
 Total Water : 8.31 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

kveik  
 35 °C - 5 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: 5.4  
 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: