

## Ragondingue - #029-Coyote Blanche - 4.7%

### Witbier

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 14 (Tinseth)  
 BU/GU : 0.3  
 Colour : 7 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.048  
 Final Gravity : 1.012

### Fermentables (1.19 kg)

746 g - Chateau Pilsen 2-Row 3.5 EBC (62.6%)  
 374 g - Chateau Wheat Blanc 4.5 EBC (31.4%)  
 72 g - Oats, Flaked 2 EBC (6%)

### Hops (10.6 g)

30 min - 2.4 g - Hallertau Blanc - 9.9% (9 IBU)  
 10 min - 2.4 g - Centennial - 8.37% (4 IBU)

### Hop Stand

20 min hopstand @ 65 °C  
 20 min 65 °C - 2.9 g - Centennial - 8.37% (1...  
 20 min 65 °C - 2.9 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 - 0.5 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 - 1.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 5 min - Boil - 2.947 g - Coriander Seed  
 5 min - Boil - 2.947 g - Lemon Peel  
 5 min - Boil - 5.895 g - Orange Peel, Sweet

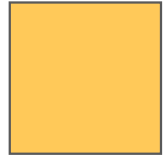
### Yeast

0.3 pkg - Kveik Ebbegarden, Jens Aage Øvrebuss...  
 ^ Tropical guava and mango

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

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

Mash Water : 3.58 L  
 Sparge Water : 5.44 L  
 Boil Time : 60 min  
 Total Water : 9.02 L



7 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Medium fermentability  
 73.3 °C - Strike Temp  
 67 °C - 45 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 17 Mg 4 Na 34 Cl 50 SO 25

SO/Cl ratio: 0.5  
 Mash pH: 5.38  
 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: