

Ragondingue - #033-Crazy Monk - 5.5%

Trappist Single

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.62
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.050
 Total Gravity : 1.052
 Final Gravity : 1.010

Fermentables (1.24 kg)

1.05 kg - Chateau Pilsen 2-Row 3.5 EBC (85%)
 66 g - 10 min - Boil - Candi Sugar, Clear 1 E...
 60 g - Chateau Abbey 44 EBC (4.9%)
 60 g - Chateau Munich Light 15 EBC (4.9%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18.2 g)

60 min - 7.2 g - Hallertauer Mittelfrueh - 4%...
 15 min - 4.7 g - Hallertau Blanc - 9.9% (12 IBU)
 15 min - 3.2 g - Hallertauer Mittelfrueh - 4%...
 5 min - 3.2 g - Hallertau Blanc - 9.9% (3 IBU)

Miscellaneous

Mash - 0.29 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 - 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
 10 min - Boil - 1 g - Irish Moss
 10 min - Boil - 0.3 g - Yeast Nutrients
 5 min - Boil - 3.294 g - Coriander Seed

Yeast

0.4 pkg - Mangrove Jack's Belgian Abbey M47

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

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

Mash Water : 3.51 L
 Sparge Water : 5.49 L
 Boil Time : 60 min
 Total Water : 9 L



10 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

Max fermentability with highest yield

68.7 °C - Strike Temp
 63 °C - 30 min - Temperature
 69 °C - 30 min - Temperature
 75 °C - 5 min - Mashout

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 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: