

Ragondingue - #019-Miruvörë - 5.4%

Belgian Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.58
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.051
 Final Gravity : 1.010

Fermentables (1.28 kg)

946 g - Pale Ale 2-Row 6 EBC (74.1%)
 91 g - Carahell 25.5 EBC (7.1%)
 91 g - Carapils/Carafoam 3.9 EBC (7.1%)
 78 g - 10 min - Boil - Honey 2 EBC (6.1%)
 70 g - Caramunich II 124 EBC (5.5%)

Hops (32.9 g)

40 min - 2.4 g - Calypso - 13% (14 IBU)
 10 min - 2.5 g - Mosaic - 12.25% (6 IBU)

Hop Stand

20 min hopstand @ 68 °C
 20 min 65 °C - 11.2 g - Calypso - 13% (3 IBU)
 20 min 65 °C - 11.2 g - Simcoe - 13% (3 IBU)
 10 min 80 °C - 5.6 g - Ekuanot - 15% (4 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.34 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 30 min - Boil - 3.733 g - Anise, Star
 12 min - Boil - 7.467 g - Ginger Root
 10 min - Boil - 1.867 g - Irish Moss
 5 min - Boil - 3.733 g - Coriander Seed
 5 min - Boil - 3.733 g - muscade

Yeast

0.4 pkg - Kveik Hornindal, Terje Raftevold #03

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

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

Mash Water : 3.59 L
 Sparge Water : 5.44 L
 Boil Time : 60 min
 Total Water : 9.03 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 75.5 °C - Strike Temp
 69 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 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: