

Ragondingue - #034-Chacal - 6.2%

Saison

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.58
 Colour : 11 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Total Gravity : 1.051
 Final Gravity : 1.004

Fermentables (1.2 kg)

948 g - Chateau Pilsen 2-Row 3.5 EBC (79.2%)
 129 g - Vienna Malt 5.9 EBC (10.8%)
 65 g - Chateau Wheat Blanc 4.5 EBC (5.4%)
 29 g - Chateau Biscuit 50 EBC (2.4%)
 26 g - Caramunich II 124 EBC (2.2%)
 38 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (33.3 g)

30 min - 5 g - Calypso - 13% (25 IBU)

Hop Stand

5 min hopstand @ 80 °C
 5 min - 14.1 g - Strisslespalt (Whole) - 1.7%...
 5 min - 7.1 g - Calypso - 13% (2 IBU)
 5 min - 7.1 g - Centennial - 8.37% (1 IBU)

Miscellaneous

Mash - 0.8 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 - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.15 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemend Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4

Yeast

0.3 pkg - Lallemend/Danstar Belle Saison

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



11 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
 20 °C - 14 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: 5.39
 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:

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Recipe Notes

Fruity fruity fruity!
Maybe try to make a lower ABV for easy drinking