Brewfather
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Ragondingue - #035-Crokodil - 3.7%

American Light Lager
Author: Ragondingue Craft Beer

Type: All Grain

IBU	: 10 (Tinseth)
BU/GU	: 0.31
Colour	: 6 EBC
Carbonation	: 2.4 CO2-vol

Pre-Boil Gravity	: 1.023
Original Gravity	: 1.030
Total Gravity	: 1.033
Final Gravity	: 1.005

Fermentables (762 g)
661 g - Chateau Pilsen 2-Row 3.5 EBC (86.8%)
72 g - Chateau Munich Light 15 EBC (9.5%)
29 g - Rice, Flaked 1 EBC (3.8%)
38 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (21 g)
45 min - 12.5 g - Strisslespalt (Whole) - 1.7...
0 min - 8.5 g - Simcoe - 13%

Miscellaneous
Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.74 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.19 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
15 min - Boil - 1.179 g - Yeast Nutrients
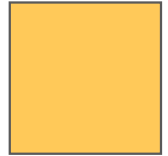10 min - Boil - 1.179 g - Irish Moss
Secondary - 0.295 tbsp - Gelatin

Yeast
0.3 pkg - Kveik Simonaitis, Julius Simonaitis...
^ Tropical and stone fruit, slightly spicy fi...

01 Brouwpunt 5L (60min) (rev 4)
Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L

Mash Water	: 2.29 L
Sparge Water	: 6.32 L
Boil Time	: 60 min
Total Water	: 8.61 L

6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High fermentability plus mash out
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile
kveik
35 °C - 5 days - Primary
5 °C - 2 days - coldcrash

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 20 Mg 4 Na 38 Cl 75 SO 25

SO/Cl ratio: 0.3
Mash pH: 5.36
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: