

Ragondingue - #006-4649 - 4.6%

American Wheat Beer

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.57
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.008

Fermentables (1.06 kg)

728 g - Maris Otter 7.9 EBC (68.9%)
 328 g - Chateau Wheat Blanc 4.5 EBC (31.1%)

Hops (23.8 g)

30 min - 1.7 g - Sorachi Ace - 13% (9 IBU)
 10 min - 3.4 g - Sorachi Ace - 13% (10 IBU)

Hop Stand

20 min hopstand @ 77 °C
 20 min 77 °C - 7.5 g - Sorachi Ace - 13% (6 IBU)

Dry Hops

4 days - 11.2 g - Sorachi Ace - 13%

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 12 min - Boil - 18.667 g - Ginger Root
 10 min - Boil - 1.867 g - Irish Moss
 5 min - Boil - 18.667 g - Lemon Peel

Yeast

0.4 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.17 L
 Sparge Water : 5.72 L
 Boil Time : 60 min
 Total Water : 8.89 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 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: