

## Ragondingue - #065-Quetzalcoat1 - 5.1%

### Scottish-Style Export Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 20 (Tinseth)  
 BU/GU : 0.39  
 Colour : 28 EBC  
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.047  
 Total Gravity : 1.050  
 Final Gravity : 1.011

### Fermentables (1.17 kg)

1.057 kg - Chateau Pale Ale 8.5 EBC (90.3%)  
 82 g - Chateau Special B 300 EBC (7%)  
 31 g - Carared 47.5 EBC (2.7%)  
 40 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (15.4 g)

30 min - 3.9 g - Barbe Rouge - 8.4% (12 IBU)  
 15 min - 3.2 g - Barbe Rouge - 8.4% (7 IBU)

### Hop Stand

20 min hopstand @ 65 °C  
 20 min 65 °C - 3.3 g - Barbe Rouge - 8.4% (1...

### Dry Hops

2 days - 5 g - Barbe Rouge - 8.4%

### Miscellaneous

Mash - 0.26 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.46 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.44 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.18 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.18 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 0.06 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4

### Yeast

0.3 pkg - Kveik Gausemel, Olav Sverre Gauseme...  
 ^ Rich tropical fruit, smooth milky caramel

### 01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 6.86 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.51 L  
 Sparge Water : 4.59 L  
 Boil Time : 30 min  
 Total Water : 8.1 L



28 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

BIAB 03 Medium Body (152F)  
 72.9 °C - Strike Temp  
 66.7 °C - 60 min - Saccharification

### Fermentation Profile

kveik  
 35 °C - 5 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: 5.4  
 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: