

Ragondingue - Tombstone - 5%

American Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 44 (Tinseth)
 BU/GU : 0.84
 Colour : 17 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.052
 Final Gravity : 1.014

Fermentables (1.28 kg)

608 g - Chateau Pale Ale 8.5 EBC (47.4%)
 608 g - Wheat 6 EBC (47.4%)
 66 g - Caramunich II 124 EBC (5.2%)

Hops (26.6 g)

30 min - 9.5 g - Willamette - 5.5% (19 IBU)
 30 min - 2.9 g - Columbus/Tomahawk/Zeus (CTZ)...
 15 min - 7.1 g - Willamette - 5.5% (9 IBU)
 0 min - 7.1 g - Centennial - 8.37%

Miscellaneous

Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.08 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.45 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
 Secondary - 58.947 g - American Oak Cubes, Me...

Yeast

0.3 pkg - Kveik Otterdal, John Anfinn Grodås #23
 ^ Complex citrus, subtle hay and spice. Sweet

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

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

Mash Water : 3.85 L
 Sparge Water : 4.36 L
 Boil Time : 30 min
 Total Water : 8.21 L



17 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 73.3 °C - Strike Temp
 67 °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 100 Mg 15 Na 3 Cl 50 SO 222

SO/Cl ratio: 4.4
 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: