Brewfather
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Ragondingue - #034-Jus de cerveau - Brain Juice - 4.6%

Irish Red Ale
Author: Ragondingue Craft Beer

Type: All Grain

IBU	: 21 (Tinseth)
BU/GU	: 0.46
Colour	: 25 EBC
Carbonation	: 2.4 CO2-vol

Pre-Boil Gravity	: 1.034
Original Gravity	: 1.044
Total Gravity	: 1.046
Final Gravity	: 1.011

Fermentables (1.11 kg)
958 g - Pale Ale 2-Row 6 EBC (86%)
66 g - Carared 47.5 EBC (5.9%)
57 g - Carapils/Carafoam 3.9 EBC (5.1%)
21 g - Caraaroma 350 EBC (1.9%)
12 g - Chateau Roasted Barley 1200 EBC (1.1%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (23.7 g)
60 min - 7.8 g - East Kent Goldings (EKG) - 5...

Hop Stand
10 min hopstand @ 80 °C
10 min - 15.9 g - Strisslespalt (Whole) - 1.7...

Miscellaneous
Mash - 0.63 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.32 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1 g - Irish Moss

Yeast
0.4 pkg - Fermentis SafAle English Ale S-04

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

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

Mash Water	: 3.34 L
Sparge Water	: 5.61 L
Boil Time	: 60 min
Total Water	: 8.95 L

25 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
Medium fermentability
73.3 °C - Strike Temp
67 °C - 45 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
16 °C - 10 days - Primary
19 °C - 4 days - Diacetyl rest
16 °C - 14 days - Carbonation
16 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
Mash pH: 5.37
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: