

Ragondingue - Coyote v3 - 5.6%

American Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.73
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Total Gravity : 1.055
 Final Gravity : 1.012

Fermentables (1.32 kg)

1.225 kg - Pale Ale 2-Row 6 EBC (92.9%)
 60 g - Chateau Biscuit 50 EBC (4.6%)
 24 g - Rice, Flaked 1 EBC (1.8%)
 10 g - Caraaroma 350 EBC (0.8%)
 34 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (25.3 g)

First Wort 60 - 3.6 g - Columbus/Tomahawk/Zeu...
 30 min - 6.4 g - Cascade - 4.3% (10 IBU)
 0 min - 11.7 g - Cascade - 4.3%
 0 min - 3.6 g - Amarillo - 10.5%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.19 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.243 g - Yeast Nutrients

Yeast

0.2 pkg - Kveik Espe, Arve Espe #20

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

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

Mash Water : 3.96 L
 Sparge Water : 5.19 L
 Boil Time : 60 min
 Total Water : 9.15 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

kveik
 35 °C - 5 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
 Mash pH: 5.38
 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: