

Ragondingue - #030-Coyote Colorado - 4.6%

American Amber Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.59
Colour : 22 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.013

Fermentables (1.21 kg)

1.013 kg - Pale Ale 2-Row 6 EBC (83.6%)
127 g - Chateau Munich Light 15 EBC (10.5%)
63 g - Caramunich II 124 EBC (5.2%)
10 g - Carafa Special III 925 EBC (0.8%)

Hops (12.9 g)

60 min - 3.5 g - Nugget - 13% (23 IBU)
10 min - 4.7 g - Fuggle - 4.5% (4 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 4.7 g - Cascade - 4.3% (1 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.35 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

Yeast

0.3 pkg - Mangrove Jack's Belgian Abbey M47

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

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

Mash Water : 3.64 L
Sparge Water : 5.4 L
Boil Time : 60 min
Total Water : 9.04 L



22 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
74.4 °C - Strike Temp
68 °C - 45 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

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: 5.38
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: