

Ragondingue - #038- RedRuM - 7%

Red IPA

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 44 (Tinseth)
 BU/GU : 0.69
 Colour : 34 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.061
 Total Gravity : 1.063
 Final Gravity : 1.010

Fermentables (1.52 kg)

1.006 kg - Maris Otter 7.9 EBC (66.1%)
 287 g - Carahell 25.5 EBC (18.8%)
 144 g - Chateau Munich Light 15 EBC (9.5%)
 57 g - Carared 47.5 EBC (3.7%)
 29 g - Carafa Special III 925 EBC (1.9%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (42.9 g)

60 min - 1.9 g - Columbus/Tomahawk/Zeus (CTZ)...
 30 min - 4.2 g - Calypso - 13% (20 IBU)

Hop Stand

30 min hopstand @ 77 °C
 30 min 77 °C - 14.7 g - Cascade - 4.3% (4 IBU)
 30 min 77 °C - 7.4 g - Calypso - 13% (6 IBU)

Dry Hops

4 days - 14.7 g - Aramis (Whole) - 5.7%

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.26 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
 15 min - Boil - 1.474 g - Yeast Nutrients
 10 min - Boil - 1.474 g - Irish Moss
 Secondary - 58.947 ml - rhum

Yeast

0.3 pkg - Kveik Nystein, Aave Nystein #19
 ^ Orange peel, earth and christmas spice

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

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

Mash Water : 4.57 L
 Sparge Water : 4.77 L
 Boil Time : 60 min
 Total Water : 9.34 L



34 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Max fermentability with highest yield
 68.7 °C - Strike Temp
 63 °C - 30 min - Temperature
 70 °C - 30 min - Temperature
 75 °C - 5 min - Mashout

Fermentation Profile

Ale
 20 °C - 14 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: 5.39
 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: