Ragondingue - #037-Harfang - 5%

Witbier
Author: Ragondingue Craft Beer

Type: All Grain

IBU	: 14 (Tinseth)
BU/GU	: 0.28
Colour	: 7 EBC
Carbonation	: 2.6 CO2-vol

Pre-Boil Gravity	: 1.037
Original Gravity	: 1.048
Total Gravity	: 1.050
Final Gravity	: 1.012

Fermentables (1.19 kg)
746 g - Chateau Pilsen 2-Row 3.5 EBC (62.6%)
374 g - Chateau Wheat Blanc 4.5 EBC (31.4%)
72 g - Oats, Flaked 2 EBC (6%)
34 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (10.6 g)
30 min - 2.4 g - Hallertau Blanc - 9.9% (9 IBU)
10 min - 2.4 g - Centennial - 8.37% (4 IBU)

Hop Stand
20 min hopstand @ 65 °C
20 min 65 °C - 2.9 g - Centennial - 8.37% (1...
20 min 65 °C - 2.9 g - Hallertau Blanc - 9.9%...

Miscellaneous
Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
5 min - Boil - 2.947 g - Coriander Seed
5 min - Boil - 2.947 g - Lemon Peel
5 min - Boil - 5.895 g - Orange Peel, Sweet

Yeast
4 g - Kveik Ebbegarden, Jens Aage Øvrebust #09
^ Tropical guava and mango

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

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

Mash Water	: 3.58 L
Sparge Water	: 5.44 L
Boil Time	: 60 min
Total Water	: 9.02 L

7 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
Ale
20 °C - 14 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 17 Mg 4 Na 34 Cl 50 SO 25

SO/Cl ratio: 0.5
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: