

Ragondingue - #016-Coyote v6 - 4.6%

American Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.88
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Final Gravity : 1.012

Fermentables (1.2 kg)

1.102 kg - Pale Ale 2-Row 6 EBC (91.5%)
 76 g - Chateau Biscuit 50 EBC (6.3%)
 26 g - Rice, Flaked 1 EBC (2.2%)

Hops (16 g)

First Wort - 3.3 g - Columbus/Tomahawk/Zeus (...
 10 min - 3.1 g - Centennial - 10% (7 IBU)
 5 min - 3.1 g - Centennial - 10% (4 IBU)

Hop Stand

30 min hopstand @ 70 °C
 30 min 70 °C - 6.5 g - Centennial - 10% (3 IBU)

Miscellaneous

Mash - 0.8 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 - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.16 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.077 g - Irish Moss
 5 min - Boil - 2.154 g - Lemon Peel

Yeast

0.5 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 : 3.61 L
 Sparge Water : 5.43 L
 Boil Time : 60 min
 Total Water : 9.04 L



12 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: 5.4
 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:

Recipe Notes

Easy drinking. Refreshing, not too bitter. ideal in summer.
 V5 : centennial is back. It rocks! Amarillo was here to finish the stock.
 V6 : full centennial with CTZ for bittering at 60
 If you like it, leave a message : ragondingue.craftbeer@gmail.com