

## Ragnarök - 7.1%

### Kornøl

Author: Kevin Kullen/Discovery World

Type: All Grain

IBU : 16 (Tinseth)  
 BU/GU : 0.21  
 Colour : 18 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056  
 Original Gravity : 1.073  
 Final Gravity : 1.019

### Fermentables (1.82 kg)

672 g - Pale 2-Row 3.5 EBC (37%)  
 672 g - Pilsner 3.2 EBC (37%)  
 269 g - Rye 6.9 EBC (14.8%)  
 135 g - Munich Dark 30.5 EBC (7.4%)  
 34 g - Caramel / Crystal 120L 235 EBC (1.9%)  
 34 g - Smoked Malt 5.9 EBC (1.9%)

### Hops (16.2 g)

First Wort - 8.1 g - Hallertau Hersbrucker - ...  
 1 min - 8.1 g - Hallertau Hersbrucker - 4% (1...

### Miscellaneous

Mash - 1.04 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.81 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.04 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.27 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.49 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 60 min - Boil - 8.748 ml - juniper berries  
 1 min - Boil - 8.748 ml - juniper berries

### Yeast

1 pkg - White Labs Hefeweizen IV Ale Yeast WL...

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

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

Mash Water : 5.45 L  
 Sparge Water : 4.17 L  
 Boil Time : 60 min  
 Total Water : 9.62 L



18 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Mash Steps  
 74.1 °C - Strike Temp  
 67.8 °C - 60 min - Temperature

### Fermentation Profile

Imported  
 21.1 °C - 0 days - Primary

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5  
 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:

### Recipe Notes

Ragnarok - Norse Mythology : Fate of the Gods  
 Had an issue with the digital controls on the boil - set us back about an hour.  
 WLP300 was unavailable and purveyor substituted WLPp 380 we decided to underpitch the 380 and ferment on the warmer side in order to increase the isoamyl acetate esters per the experience below:

"GOOD ALTERNATIVE"

By: HopfenUndMalz | Date: Jul 5, 2014 | Beer(s) Brewed: Weißbier hell  
 Bought this cause my local store was out of WLP300 strain.

# Ragnarök

## Recipe Notes

But as I wanted the 300's banana flavour I used one vial for 40 liters.

No starter, no aeration, 25 °C...BOOOOM banana all over the place.

In my mind even more than you get with WLP300.

On the other hand attenuation went down but that's a price I'm willing to pay.

Aroma is less fruity and more spicy.

Besides banana there's also hints of clove and citrus in the flavour (might be the Saphir hops though) plus a very nice acidity.