

Ragondingue - Flat Tire v2 - 5.6%

American-Style Amber Lager

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.37
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.050
 Total Gravity : 1.053
 Final Gravity : 1.010

Fermentables (1.28 kg)

1.045 kg - Pale Ale 2-Row 6 EBC (81.7%)
 125 g - Chateau Munich Light 15 EBC (9.8%)
 62 g - Caramunich II 124 EBC (4.9%)
 47 g - Chateau Biscuit 50 EBC (3.7%)
 28 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (11.5 g)

60 min - 2.5 g - Nugget - 13% (16 IBU)
 10 min - 4.5 g - Fuggle - 4.5% (4 IBU)
 0 min - 4.5 g - East Kent Goldings (EKG) - 5%

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.36 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 - Fermentis Safale American US-05

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

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

Mash Water : 3.84 L
 Sparge Water : 5.27 L
 Boil Time : 60 min
 Total Water : 9.11 L



18 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: 5.39
 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: