

## Ragondingue - #037-Kraken v2 - 5.1%

### 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 : 1.049  
 Total Gravity : 1.051  
 Final Gravity : 1.012

### Fermentables (1.22 kg)

747 g - Chateau Pilsen 2-Row 3.5 EBC (61.1%)  
 374 g - Chateau Wheat Blanc 4.5 EBC (30.6%)  
 72 g - Oats, Flaked 2 EBC (5.9%)  
 29 g - Chateau Munich Light 15 EBC (2.4%)  
 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 - 3 g - Coriander Seed  
 5 min - Boil - 3 g - Lemon Peel  
 5 min - Boil - 6 g - Orange Peel, Sweet

### Yeast

0.3 pkg - Kveik Ebbegarden, Jens Aage Øvrebus...  
 ^ 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 : 3.67 L  
 Sparge Water : 5.38 L  
 Boil Time : 60 min  
 Total Water : 9.05 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:

### Recipe Notes

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## Recipe Notes

Pitch 4 grams of yeast.