

Ragondingue - #035-Bulldog - 4.1%

Best Bitter

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.66
 Colour : 31 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Total Gravity : 1.041
 Final Gravity : 1.010

Fermentables (992 g)

850 g - Maris Otter 7.9 EBC (85.7%)
 61 g - Caramel/Crystal Malt 118 EBC (6.2%)
 61 g - Chateau Biscuit 50 EBC (6.2%)
 20 g - Chateau Roasted Barley 1200 EBC (2%)
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (13.4 g)

60 min - 2.6 g - Nugget - 13% (18 IBU)
 10 min - 10.8 g - Fuggle - 4.5% (9 IBU)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 1.242 g - Irish Moss

Yeast

0.2 pkg - Fermentis SafAle English Ale S-04

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

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

Mash Water : 2.98 L
 Sparge Water : 5.85 L
 Boil Time : 60 min
 Total Water : 8.83 L



31 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

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 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: