

Ragondingue - Imperial - 9.7%

American-Style Imperial Stout

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 58 (Tinseth)
 BU/GU : 0.63
 Colour : 112 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.069
 Original Gravity : 1.090
 Total Gravity : 1.092
 Final Gravity : 1.018

Fermentables (2.31 kg)

1.549 kg - Pale Ale 2-Row 6 EBC (67.1%)
 227 g - CaraHell 25.5 EBC (9.8%)
 175 g - Caraaroma 350 EBC (7.6%)
 175 g - Chateau Wheat Blanc 4.5 EBC (7.6%)
 92 g - Chateau Chocolat 900 EBC (4%)
 92 g - Chateau Roasted Barley 1200 EBC (4%)
 26 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (38.9 g)

60 min - 5.5 g - Columbus/Tomahawk/Zeus (CTZ)...
 30 min - 2.2 g - Chinook - 13% (8 IBU)
 30 min - 2.2 g - Columbus/Tomahawk/Zeus (CTZ)...
 30 min - 2.2 g - Simcoe - 13% (8 IBU)
 0 min - 8.9 g - Chinook - 13%
 0 min - 8.9 g - Columbus/Tomahawk/Zeus (CTZ)...
 0 min - 8.9 g - Simcoe - 13%

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.71 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.02 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.03 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 15 min - Boil - 0.467 g - Yeast Nutrients
 Secondary - 116.667 g - American Oak Cubes, M...

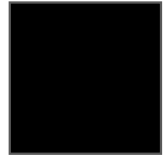
Yeast

0.9 pkg - Kveik Stranda, Stein Langlo #03

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

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

Mash Water : 6.93 L
 Sparge Water : 3.17 L
 Boil Time : 60 min
 Total Water : 10.1 L



112 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.33
 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: