

Ragondingue - #025-CCCP - 4.7%

Blonde Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.58
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Final Gravity : 1.011

Fermentables (1.18 kg)

1.001 kg - Pale Ale 2-Row 6 EBC (84.6%)
 100 g - Rice, Flaked 1 EBC (8.5%)
 82 g - Chateau Wheat Blanc 4.5 EBC (6.9%)

Hops (11 g)

30 min - 1.9 g - Columbus/Tomahawk/Zeus (CTZ)...
 15 min - 3.7 g - Chinook - 13% (13 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5.4 g - Centennial - 10% (2 IBU)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.53 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 1.867 g - Irish Moss
 12 min - Boil - 7.467 g - Ginger Root
 7 min - Boil - 1.12 items - Chilis
 5 min - Boil - 18.667 g - Lemon Peel

Yeast

0.3 pkg - Kveik Sigmund's Voss, Sigmund Gjern...

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

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

Mash Water : 3.55 L
 Sparge Water : 5.47 L
 Boil Time : 60 min
 Total Water : 9.02 L



9 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

kveik
 35 °C - 5 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: 5.4
 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: