

Ragondingue - Irokwa - French IPA - 6.3%

American IPA

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 69 (Tinseth)
 BU/GU : 1.12
 Colour : 18 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.059
 Total Gravity : 1.061
 Final Gravity : 1.013

Fermentables (1.5 kg)

1.382 kg - Pale Ale 2-Row 6 EBC (92.2%)
 112 g - Chateau Biscuit 50 EBC (7.5%)
 5 g - Chateau Roasted Barley 1200 EBC (0.3%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (110.8 g)

60 min - 2.9 g - Columbus/Tomahawk/Zeus (CTZ)...
 15 min - 20.9 g - Aramis (Whole) - 5.7% (29 IBU)

Hop Stand

30 min hopstand @ 77 °C
 30 min 77 °C - 31.1 g - Aramis (Whole) - 5.7%...
 30 min 77 °C - 9.3 g - Calypso - 13% (8 IBU)

Dry Hops

3 days - 37.3 g - Aramis (Whole) - 5.7%
 3 days - 9.3 g - Mosaic - 12.25%

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.25 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
 10 min - Boil - 1.244 g - Irish Moss
 5 min - Boil - 1.867 ml - arome citron

Yeast

0.6 pkg - Lallemend (LalBrew) Verdant IPA

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

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

Mash Water : 4.5 L
 Sparge Water : 4.82 L
 Boil Time : 60 min
 Total Water : 9.32 L



18 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Imported
 18 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5

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: