

Ragondingue - Coyote Centennial v2 - 5.3%

American Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.69
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Total Gravity : 1.052
 Final Gravity : 1.012

Fermentables (1.24 kg)

1.102 kg - Pale Ale 2-Row 6 EBC (88.7%)
 75 g - Chateau Biscuit 50 EBC (6%)
 39 g - Carapils/Carafoam 3.9 EBC (3.1%)
 26 g - Rice, Flaked 1 EBC (2.1%)
 34 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (16.3 g)

First Wort 60 - 2 g - Columbus/Tomahawk/Zeus...
 30 min - 2 g - Columbus/Tomahawk/Zeus (CTZ) -...
 0 min - 6.2 g - Centennial - 8.37% (3 IBU)

Hop Stand

20 min hopstand @ 77 °C
 20 min 77 °C - 6.1 g - Amarillo - 10.5% (4 IBU)

Miscellaneous

Mash - 0.8 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 - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.16 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.077 g - Irish Moss
 5 min - Boil - 2.154 g - Lemon Peel

Yeast

0.2 pkg - Kveik Espe, Arve Espe #20

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

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

Mash Water : 3.73 L
 Sparge Water : 5.34 L
 Boil Time : 60 min
 Total Water : 9.07 L



12 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

kveik
 35 °C - 5 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: 5.4

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:

Recipe Notes

V5 : centennial is back. It rocks! Amarillo was here to finish the stock.
 V6 : full centennial with CTZ for bittering at 60. Nice almond taste