

Ragondingue - Flower Power - 6%

Juicy or Hazy Strong Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.44
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.056
 Final Gravity : 1.010

Fermentables (1.39 kg)

1.035 kg - Chateau Pilsen 2-Row 3.5 EBC (74.5%)
 149 g - Chateau Wheat Blanc 4.5 EBC (10.7%)
 117 g - Oats, Flaked 2 EBC (8.4%)
 59 g - Munich Light 16 EBC (4.3%)
 29 g - Caraamber 71 EBC (2.1%)

Hops (42.5 g)

15 min - 2.8 g - Cascade - 4.3% (3 IBU)
 10 min - 2.8 g - Calypso - 13% (8 IBU)

Hop Stand

30 min hopstand @ 77 °C
 30 min 77 °C - 7.4 g - Calypso - 13% (7 IBU)
 30 min 77 °C - 7.4 g - Cascade - 4.3% (2 IBU)
 30 min 77 °C - 4.4 g - Citra - 13% (4 IBU)

Dry Hops

3 days - 7.4 g - Cascade - 4.3%
 3 days - 5.9 g - Calypso - 13%
 3 days - 4.4 g - Citra - 13%

Miscellaneous

Mash - 0.9 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.56 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.56 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.33 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.53 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Kveik Hornindal, Terje Raftevoid #05
 ^ tropical flavor and complex aroma that can...

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.17 L
 Sparge Water : 5.94 L
 Boil Time : 90 min
 Total Water : 10.11 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

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

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: