

## Ragondingue - Moonshine Ekuanot - 5.1%

### Cream Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 14 (Tinseth)  
 BU/GU : 0.28  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.047  
 Total Gravity : 1.050  
 Final Gravity : 1.011

### Fermentables (1.2 kg)

850 g - Pale Ale 2-Row 6 EBC (70.8%)  
 238 g - Corn, Flaked 2.6 EBC (19.8%)  
 112 g - Carapils/Carafoam 3.9 EBC (9.3%)  
 36 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (14.4 g)

60 min - 1.3 g - Columbus/Tomahawk/Zeus (CTZ)...  
 0 min - 3.2 g - Ekuanot - 15% (1 IBU)

### Hop Stand

20 min hopstand @ 65 °C  
 20 min 65 °C - 9.9 g - Ekuanot - 15% (3 IBU)

### Miscellaneous

Mash - 0.29 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 - 0.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.2 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 1.493 g - Irish Moss  
 5 min - Boil - 4.941 g - Lemon Peel

### Yeast

0.5 pkg - Kveik Skare, Gunnar Skare #41  
 ^ Clean, crisp, slight fruits

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

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

Mash Water : 3.6 L  
 Sparge Water : 5.43 L  
 Boil Time : 60 min  
 Total Water : 9.03 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability plus mash out  
 68.7 °C - Strike Temp  
 63 °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 17 Mg 4 Na 34 Cl 50 SO 25

SO/Cl ratio: 0.5  
 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: