

Ragondingue - It's a Trap - 5.5%

Trappist Single

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.62
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.051
 Total Gravity : 1.054
 Final Gravity : 1.012

Fermentables (1.29 kg)

1.151 kg - Chateau Pilsen 2-Row 3.5 EBC (89.3%)
 92 g - Chateau Abbey 44 EBC (7.1%)
 46 g - Oats, Flaked 2 EBC (3.6%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18.7 g)

60 min - 0.7 g - Hallertau Blanc - 9.9% (3 IBU)
 30 min - 4.5 g - Hallertau Blanc - 9.9% (17 IBU)
 5 min - 13.5 g - Hallertau Blanc - 9.9% (13 IBU)

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.21 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 - 1.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.935 g - Yeast Nutrients
 10 min - Boil - 2.337 g - Irish Moss
 5 min - Boil - 7.012 g - Coriander Seed

Yeast

0.2 pkg - Mangrove Jack's Belgian Abbey M47
 0.2 pkg - Kveik Lida, Samuel Lien #11
 ^ Apricot mostly, stone fruit and mango. Soft...

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

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

Mash Water : 3.87 L
 Sparge Water : 5.25 L
 Boil Time : 60 min
 Total Water : 9.12 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

4-steps schema
 67.6 °C - Strike Temp
 62 °C - 30 min - Infusion
 69 °C - 20 min - Temperature
 78 °C - 5 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 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:

Recipe Notes

Nothing special except that it's good
 I use hallertau blanc 'cos I have it in stock ; using saaz may be more traditional.