

## Ragondingue - #020-Jus de cerveau - 4.5%

### Irish Red Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 24 (Tinseth)  
 BU/GU : 0.57  
 Colour : 26 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
 Original Gravity : 1.043  
 Final Gravity : 1.009

### Fermentables (1.08 kg)

865 g - Pale Ale 2-Row 6 EBC (79.9%)  
 123 g - Carared 47.5 EBC (11.4%)  
 45 g - Chateau Special B 300 EBC (4.2%)  
 45 g - Cookie 60 EBC (4.2%)  
 5 g - Chateau Roasted Barley 1200 EBC (0.4%)

### Hops (9.4 g)

60 min - 9.4 g - East Kent Goldings (EKG) - 5...

### Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.31 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1

### Yeast

0.4 pkg - Kveik Stranda, Stein Langlo #03

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

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

Mash Water : 3.25 L  
 Sparge Water : 5.67 L  
 Boil Time : 60 min  
 Total Water : 8.92 L



26 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Medium fermentability  
 73.3 °C - Strike Temp  
 67 °C - 45 min - Temperature

### Fermentation Profile

kveik  
 35 °C - 5 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7  
 Mash pH: 5.35  
 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

Pitch 3 grams of yeast.  
 Halloween is coming, use kveik if you're in a hurry!