

Ragondingue - Wanderlust - 5.1%

Witbier

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 14 (Tinseth)
 BU/GU : 0.3
 Colour : 6 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.044
 Total Gravity : 1.046
 Final Gravity : 1.007

Fermentables (1.07 kg)

764 g - Chateau Pilsen 2-Row 3.5 EBC (71.5%)
 212 g - Chateau Wheat Blanc 4.5 EBC (19.8%)
 52 g - Flameout - Honey 2 EBC (4.9%)
 41 g - Carapils/Carafoam 3.9 EBC (3.8%)
 34 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (9.6 g)

60 min - 3.7 g - Hallertauer Mittelfrueh - 4%...
 15 min - 5.9 g - Hallertauer Mittelfrueh - 4%...

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.49 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.49 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.19 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 - 1.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 3.652 g - Coriander Seed
 15 min - Boil - 12.174 g - Orange Peel, Sweet
 10 min - Boil - 1.217 g - Irish Moss

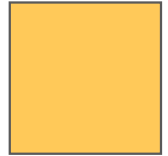
Yeast

0.2 pkg - Kveik Jovaru, Aldona Udriene #32
 ^ Spicy with cloves, lemon and black pepper

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

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

Mash Water : 3.05 L
 Sparge Water : 5.81 L
 Boil Time : 60 min
 Total Water : 8.86 L



6 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

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: 5.36

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: