

## Ragondingue - #056-It's a Trap - 5.5%

### Trappist Single

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 35 (Tinseth)  
 BU/GU : 0.69  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.049  
 Total Gravity : 1.051  
 Final Gravity : 1.009

### Fermentables (1.19 kg)

930 g - Chateau Pilsen 2-Row 3.5 EBC (77.9%)  
 112 g - Oats, Flaked 2 EBC (9.4%)  
 93 g - Chateau Abbey 44 EBC (7.8%)  
 59 g - Soft Candi Sugar, Brun Foncé (Dark) 0...  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (18.3 g)

60 min - 2.8 g - Aramis (Whole) - 5.7% (8 IBU)  
 30 min - 4.2 g - Aramis (Whole) - 5.7% (9 IBU)  
 30 min - 2.8 g - Hallertau Blanc - 9.9% (11 IBU)  
 5 min - 8.5 g - Hallertau Blanc - 9.9% (8 IBU)

### Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.23 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.68 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.67 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 15 min - Boil - 0.935 g - Yeast Nutrients  
 5 min - Boil - 7.012 g - Coriander Seed  
 5 min - Boil - 7.368 g - Orange Peel, Sweet

### Yeast

0.2 pkg - Mangrove Jack's Belgian Abbey M47  
 0.2 pkg - Kveik Vinje, Lars Henning Vinje #53  
 ^ Fresh mixed fruit, velvety mouth feel

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

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

Mash Water : 3.41 L  
 Sparge Water : 5.56 L  
 Boil Time : 60 min  
 Total Water : 8.97 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

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 52 Mg 9 Na 50 Cl 100 SO 75

SO/Cl ratio: 0.8

Mash pH: 5.38

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.