

Ragondingue - #032-Coyote v2 - 5.9%

American Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.69
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Total Gravity : 1.054
 Final Gravity : 1.009

Fermentables (1.32 kg)

1.227 kg - Pale Ale 2-Row 6 EBC (93.2%)
 52 g - Chateau Biscuit 50 EBC (4%)
 24 g - Rice, Flaked 1 EBC (1.8%)
 13 g - Caraaroma 350 EBC (1%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (26.8 g)

First Wort - 1.1 g - Columbus/Tomahawk/Zeus (...
 45 min - 5.4 g - Cascade - 4.3% (11 IBU)
 30 min - 5.4 g - Cascade - 4.3% (9 IBU)
 15 min - 5.4 g - Cascade - 4.3% (6 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 5.9 g - Cascade - 4.3% (1 IBU)
 10 min - 3.6 g - Amarillo - 10.5% (2 IBU)

Miscellaneous

Mash - 0.35 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.22 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.22 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.52 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.243 g - Yeast Nutrients

Yeast

0.4 pkg - Kveik Espe, Arve Espe #20
 ^ Warm alcohol, cognac, plums

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

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

Mash Water : 3.95 L
 Sparge Water : 5.19 L
 Boil Time : 60 min
 Total Water : 9.14 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Max fermentability with highest yield
 68.7 °C - Strike Temp
 63 °C - 30 min - Temperature
 70 °C - 30 min - Temperature
 75 °C - 5 min - Mashout

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 93 Mg 15 Na 49 Cl 51 SO 250

SO/Cl ratio: 5
 Mash pH: 5.4

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: