

## Ragondingue - #011-Bulldog - 4.3%

### Best Bitter

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 29 (Tinseth)  
 BU/GU : 0.66  
 Colour : 17 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Final Gravity : 1.011

### Fermentables (1.09 kg)

929 g - Maris Otter 5.5 EBC (85.2%)  
 ^ The Malt Miller (UK) MAL-00-038  
 61 g - Chateau Biscuit 50 EBC (5.6%)  
 61 g - Extra Light Crystal Malt 100 EBC (5.6%)  
 ^ The Malt Miller (UK) MAL-01-031  
 40 g - Pale Ale Roasted maison 60 EBC (3.7%)

### Hops (12.2 g)

60 min - 3.2 g - Nugget - 13% (21 IBU)  
 ^ Brouwland (BE) 053.291.1  
 10 min - 9 g - Fuggle (Whole) - 5% (8 IBU)  
 ^ Worcester Hop Shop (UK)

### 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 - 1.51 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 1 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.05 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - 33 cl Steinie bottle (s...  
 ^ Brouwstore (NL) 017.500.0

### Yeast

0.5 pkg - Fermentis SafAle English Ale S-04

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

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

Mash Water : 3.27 L  
 Sparge Water : 5.66 L  
 Boil Time : 60 min  
 Total Water : 8.93 L



17 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability plus mash out  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2  
 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:

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## Recipe Notes

Target: ABV = 4.5 %, IBU = 29, EBC = 16.9