

## Ragondingue - #030-Coyote Hardcore IPA - 7.5%

### Belgian IPA

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 82 (Tinseth)  
 BU/GU : 1.11  
 Colour : 30 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057  
 Original Gravity : 1.074  
 Final Gravity : 1.017

### Fermentables (1.88 kg)

1.719 kg - Base - Brewferm® Pale 7.1 EBC (91.4%)  
 91 g - CaraHell 25.5 EBC (4.8%)  
 70 g - Caraaroma 350 EBC (3.7%)

### Hops (163.6 g)

60 min - 4.5 g - Columbus/Tomahawk/Zeus (CTZ)...  
 30 min - 4.4 g - Cascade - 4.3% (6 IBU)  
 30 min - 4.4 g - Columbus/Tomahawk/Zeus (CTZ)...  
 30 min - 4.4 g - Simcoe - 13% (19 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 4.4 g - Cascade - 4.3% (1 IBU)  
 10 min - 4.4 g - Columbus/Tomahawk/Zeus (CTZ)...  
 10 min - 4.4 g - Simcoe - 13% (2 IBU)

### Dry Hops

4 days - 73.7 g - Aramis (Whole) - 5.7%  
 4 days - 29.5 g - Cascade - 4.3%  
 4 days - 14.7 g - Columbus/Tomahawk/Zeus (CTZ)...  
 4 days - 14.7 g - Simcoe - 13%

### Miscellaneous

Mash - 0.86 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.53 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.28 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.38 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 15 min - Boil - 0.295 g - Yeast Nutrients  
 10 min - Boil - 1 g - Irish Moss

### Yeast

1 pkg - Kveik Sigmund's Voss, Sigmund Gjernes...

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

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

Mash Water : 5.64 L  
 Sparge Water : 4.04 L  
 Boil Time : 60 min  
 Total Water : 9.68 L



30 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

kveik  
 35 °C - 5 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5

Mash pH: 5.4  
 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: