

## Ragondingue - #037-Buffalo - 5.6%

### American Amber Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 32 (Tinseth)  
 BU/GU : 0.6  
 Colour : 27 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.051  
 Total Gravity : 1.053  
 Final Gravity : 1.010

### Fermentables (1.3 kg)

1.066 kg - Pale Ale 2-Row 6 EBC (82.1%)  
 115 g - Caramunich II 124 EBC (8.9%)  
 89 g - Chateau Biscuit 50 EBC (6.9%)  
 29 g - Chateau Special B 300 EBC (2.2%)  
 28 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (26.4 g)

60 min - 4.2 g - Nugget - 13% (27 IBU)  
 10 min - 6.3 g - Fuggle - 4.5% (5 IBU)  
 0 min - 15.9 g - Cascade - 4.3%

### Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.37 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.3 pkg - Kveik Stalljen,  
 ^ Soft, milky caramel, very light flavor profile

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

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

Mash Water : 3.9 L  
 Sparge Water : 5.23 L  
 Boil Time : 60 min  
 Total Water : 9.13 L



27 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Max fermentability with highest yield  
 73.3 °C - Strike Temp  
 67 °C - 30 min - Temperature  
 70 °C - 30 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7  
 Mash pH: 5.37  
 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: