

Ragondingue - #017-Grizzly - 5%

American Amber Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.74
 Colour : 38 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.052
 Final Gravity : 1.014

Fermentables (1.33 kg)

1.151 kg - Pale Ale 2-Row 6 EBC (86.5%)
 115 g - Chateau Special B 300 EBC (8.6%)
 51 g - Chateau Abbey 44 EBC (3.8%)
 14 g - Chateau Chocolat 900 EBC (1.1%)

Hops (36.5 g)

40 min - 7.4 g - Aramis (Whole) - 5.7% (17 IBU)
 20 min - 11.1 g - Aramis (Whole) - 5.7% (18 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 18 g - Aramis (Whole) - 5.7% (4 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.37 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 1.244 g - Irish Moss

Yeast

0.4 pkg - Lallemend (LalBrew) New England

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

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

Mash Water : 3.99 L
 Sparge Water : 5.17 L
 Boil Time : 60 min
 Total Water : 9.16 L



38 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
 75.5 °C - Strike Temp
 69 °C - 60 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: 5.32
 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

Inspired from the Fat Tire, from New Belgium, Colorado
 If you like it, leave a message : ragondingue.craftbeer@gmail.com