

## Ragondingue - #039-Steampunk - 5.5%

### California Common

Author: Ragondingue craft beer

Type: All Grain

IBU : 33 (Tinseth)  
 BU/GU : 0.62  
 Colour : 22 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.051  
 Total Gravity : 1.053  
 Final Gravity : 1.011

### Fermentables (1.3 kg)

1.154 kg - Pale Ale 2-Row 6 EBC (88.7%)  
 147 g - Caramunich II 124 EBC (11.3%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (21.1 g)

60 min - 4.7 g - Northern Brewer - 8.5% (20 IBU)  
 10 min - 8.9 g - Northern Brewer - 8.5% (13 IBU)  
 0 min - 7.5 g - Northern Brewer - 8.5%

### Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.27 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.51 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.01 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  
 Sparge - 0.38 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Sparge - 0.68 g - Calcium Chloride (CaCl2) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Sparge - 0.36 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Sparge - 0.68 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Sparge - 1.35 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 15 min - Boil - 1.867 g - Irish Moss

### Yeast

0.3 pkg - Mangrove Jack's California Lager M54

### 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



22 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  
 5 °C - 3 days - Cold Crash

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 81 Mg 15 Na 50 Cl 74 SO 199

SO/Cl ratio: 2.7  
 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: