

Ragondingue - #037-Heisenberg - 4.9%

Hard Seltzer

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 0 (Tinseth)
 BU/GU : 0
 Colour : 2 EBC
 Carbonation : 2.4 CO2-vol

Original Gravity : 1.030
 Final Gravity : 0.993

Fermentables (443 g)

443 g - Sugar, Table (Sucrose) 2 EBC (100%)

Miscellaneous

15 min - Boil - 6.588 g - Yeast Nutrients
 5 min - Boil - 16.471 g - menthe
 Boil - 4.941 ml - colorant bleu
 Bottling - 32.941 ml - aromes
 Bottling - 16.471 g - erythritol

Yeast

0.3 pkg - Kveik Ebbegarden, Jens Aage Øvrebus...
 ^ Tropical guava and mango

01 Brouwput 5L (15min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.41 L
 Post-Boil Vol : 5.96 L

Mash Water : 0 L
 Sparge Water : 0 L
 Boil Time : 15 min
 HLT Water : 6.53 L
 Top-Up Water : 6.53 L
 Total Water : 6.53 L



2 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

hard seltzer
 100 °C - 5 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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

Change aromas and flavours for your favorite taste or make a beer.