

## Ragondingue - #034-Caribou - 5.9%

### Scottish Export

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 21 (Tinseth)  
 BU/GU : 0.37  
 Colour : 34 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.056  
 Total Gravity : 1.057  
 Final Gravity : 1.012

### Fermentables (1.46 kg)

1 kg - Pale Ale 2-Row 6 EBC (68.5%)  
 260 g - 5 min - Boil - Maple Syrup 40 EBC (17...  
 70 g - Carared 47.5 EBC (4.8%)  
 70 g - Oats, Flaked 2 EBC (4.8%)  
 30 g - Carafa Special III 925 EBC (2.1%)  
 30 g - Carapils/Carafoam 3.9 EBC (2.1%)  
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (10.3 g)

60 min - 1.8 g - Columbus/Tomahawk/Zeus (CTZ)...  
 15 min - 5.7 g - Fuggles - 4.5% (6 IBU)  
 5 min - 2.8 g - Northern Brewer - 8.5% (2 IBU)

### 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 - 0.63 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.19 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.53 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 15 min - Boil - 1.179 g - Yeast Nutrients  
 10 min - Boil - 1.474 g - Irish Moss

### Yeast

0.3 pkg - Kveik Halvorsgard, Bjarne Halvorsga...  
 ^ Pitch à 32°. Accentuates hop character

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

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

Mash Water : 3.6 L  
 Sparge Water : 5.43 L  
 Boil Time : 60 min  
 Total Water : 9.03 L



34 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

More dextrinous  
 75.5 °C - Strike Temp  
 69 °C - 60 min - Temperature  
 76 °C - 15 min - mashout

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2  
 Mash pH: 5.38  
 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

Sugar sugar sugar and hops  
 Inspired from Fitz le Brasseur from Québec