

Ragondingue - #036-Grizzly - 4.9%

American Brown Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.52
 Colour : 39 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Total Gravity : 1.048
 Final Gravity : 1.011

Fermentables (1.27 kg)

1.073 kg - Pale Ale 2-Row 6 EBC (84.8%)
 129 g - 30 min - Steep - Chateau Special B 30...
 52 g - Chateau Abbey 44 EBC (4.1%)
 11 g - 30 min - Steep - Chateau Chocolat 900...
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (43.1 g)

40 min - 1.9 g - Columbus/Tomahawk/Zeus (CTZ)...
 20 min - 7.5 g - Aramis (Whole) - 5.7% (12 IBU)
 0 min - 22.5 g - Aramis (Whole) - 5.7%
 0 min - 11.2 g - Hallertau Blanc - 9.9%

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.32 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
 10 min - Boil - 1.558 g - Irish Moss
 5 min - Boil - 4.674 g - Coriander Seed
 Boil - 7.012 g - muscade

Yeast

0.5 pkg - Kveik Jovaru, Aldona Udriene #32
 ^ Spicy with cloves, lemon and black pepper

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

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

Mash Water : 3.38 L
 Sparge Water : 5.58 L
 Boil Time : 60 min
 Total Water : 8.96 L



39 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: 5.39
 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

Edit: steeping the Chateau Special B and Chateau Chocolat malts for proper pH during mash.