

## Ragondingue - #012-Lucifer Sam - 6.4%

### Juicy or Hazy India Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.46  
 Colour : 12 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.050  
 Original Gravity : 1.065  
 Final Gravity : 1.016

### Fermentables (1.61 kg)

1.113 kg - Maris Otter 7.9 EBC (69.3%)  
 247 g - Chateau Wheat Blanc 4.5 EBC (15.4%)  
 247 g - Oats, Flaked 2 EBC (15.4%)

### Hops (51.7 g)

30 min - 5.5 g - Nugget - 13% (25 IBU)

### Hop Stand

30 min hopstand @ 65 °C  
 30 min 65 °C - 7.3 g - Columbus/Tomahawk/Zeus...  
 20 min 65 °C - 7.3 g - Cascade - 5.5% (1 IBU)  
 20 min 65 °C - 7.3 g - Chinook - 13% (2 IBU)

### Dry Hops

4 days - 24.3 g - Southern Passion - 8%

### Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.52 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.24 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.29 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 1.217 g - Irish Moss

### Yeast

0.7 pkg - yesterbunny Tormodgarden

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

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

Mash Water : 4.82 L  
 Sparge Water : 4.6 L  
 Boil Time : 60 min  
 Total Water : 9.42 L



12 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Max fermentability with highest yield  
 68.7 °C - Strike Temp  
 63 °C - 30 min - Temperature  
 70 °C - 30 min - Temperature  
 75 °C - 5 min - Mashout

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5

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: