

## Ragondingue - #008-Nighthawk - 5.5%

### American Amber Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 28 (Tinseth)  
 BU/GU : 0.54  
 Colour : 26 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.052  
 Final Gravity : 1.010

### Fermentables (1.29 kg)

1.1 kg - Maris Otter 7.9 EBC (85.1%)  
 55 g - Caramel/Crystal Malt 118 EBC (4.3%)  
 55 g - Chateau Abbey 44 EBC (4.3%)  
 41 g - Oats, Flaked 2 EBC (3.2%)  
 28 g - Chateau Biscuit 50 EBC (2.2%)  
 14 g - Chateau Chocolat 900 EBC (1.1%)

### Hops (15.9 g)

60 min - 2.7 g - Nugget - 13% (17 IBU)  
 30 min - 4.4 g - East Kent Goldings (EKG) - 5...  
 10 min - 2.9 g - Fuggle - 4.5% (3 IBU)

### Hop Stand

20 min hopstand @ 65 °C  
 20 min 65 °C - 5.9 g - East Kent Goldings (EK...)

### 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 - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.37 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1

### Yeast

0.4 pkg - Mangrove Jack's Belgian Ale Yeast M41

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

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

Mash Water : 3.88 L  
 Sparge Water : 5.24 L  
 Boil Time : 60 min  
 Total Water : 9.12 L



26 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

More dextrinous  
 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...](http://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: