

## Ragondingue - #032-Coyote - 5.6%

### American Pale Ale

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 42 (Tinseth)  
 BU/GU : 0.8  
 Colour : 14 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.050  
 Total Gravity : 1.052  
 Final Gravity : 1.009

### Fermentables (1.27 kg)

1.175 kg - Pale Ale 2-Row 6 EBC (92.6%)  
 60 g - Chateau Biscuit 50 EBC (4.7%)  
 24 g - Rice, Flaked 1 EBC (1.9%)  
 10 g - Caraaroma 350 EBC (0.8%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (19.3 g)

First Wort - 3.4 g - Columbus/Tomahawk/Zeus (...  
 30 min - 6.4 g - Cascade - 4.3% (11 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 5.9 g - Cascade - 4.3% (1 IBU)  
 10 min - 3.6 g - Amarillo - 10.5% (2 IBU)

### Miscellaneous

Mash - 3.1 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.9 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 4.6 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 12.2 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 15 min - Boil - 0.243 g - Yeast Nutrients

### Yeast

0.2 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.81 L  
 Sparge Water : 5.29 L  
 Boil Time : 60 min  
 Total Water : 9.1 L



14 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Max fermentability with highest yield  
 68.7 °C - Strike Temp  
 63 °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 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 Mash pH: 5.34  
 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: