

## Ragondingue - #028-Coyote Black - 9.5%

### American-Style Imperial Stout

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 71 (Tinseth)  
 BU/GU : 0.79  
 Colour : 111 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.069  
 Original Gravity : 1.090  
 Final Gravity : 1.018

### Fermentables (2.31 kg)

1.549 kg - Pale Ale 2-Row 6 EBC (67.1%)  
 227 g - CaraHell 25.5 EBC (9.8%)  
 175 g - Caraaroma 350 EBC (7.6%)  
 175 g - Chateau Wheat Blanc 4.5 EBC (7.6%)  
 92 g - Chateau Chocolat 900 EBC (4%)  
 92 g - Chateau Roasted Barley 1200 EBC (4%)

### Hops (38.8 g)

60 min - 5.5 g - Columbus/Tomahawk/Zeus (CTZ)...  
 30 min - 2.2 g - Chinook - 13% (9 IBU)  
 30 min - 2.2 g - Columbus/Tomahawk/Zeus (CTZ)...  
 30 min - 2.2 g - Simcoe - 13% (9 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 8.9 g - Chinook - 13% (4 IBU)  
 10 min - 8.9 g - Columbus/Tomahawk/Zeus (CTZ)...  
 10 min - 8.9 g - Simcoe - 13% (4 IBU)

### Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.51 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.71 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.02 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.03 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 15 min - Boil - 0.467 g - Yeast Nutrients  
 Secondary - 116.667 g - American Oak Cubes, M...

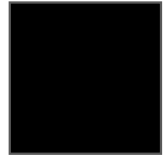
### Yeast

0.9 pkg - Kveik Stranda, Stein Langlo #03

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

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

Mash Water : 6.93 L  
 Sparge Water : 3.17 L  
 Boil Time : 60 min  
 Total Water : 10.1 L



111 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Medium fermentability  
 72.1 °C - Strike Temp  
 66 °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 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1  
 Mash pH: 5.33  
 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: