

Ragondingue - #031-Coyote Steampunk - 5.1%

California Common

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.7
Colour : 22 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Final Gravity : 1.012

Fermentables (1.3 kg)

1.154 kg - Pale Ale 2-Row 6 EBC (88.7%)
147 g - Caramunich II 124 EBC (11.3%)

Hops (21.1 g)

60 min - 4.7 g - Northern Brewer - 8.5% (20 IBU)
10 min - 8.9 g - Northern Brewer - 8.5% (15 IBU)

Hop Stand

5 min hopstand @ 80 °C
5 min - 7.5 g - Northern Brewer - 8.5% (1 IBU)

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

Yeast

0.3 pkg - Mangrove Jack's California Lager M54

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

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

Mash Water : 3.9 L
Sparge Water : 5.23 L
Boil Time : 60 min
Total Water : 9.13 L



22 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
71 °C - Strike Temp
65 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 days - Primary
5 °C - 3 days - Cold Crash

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: 5.38
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: