

Ragondingue - #009-Mazout Stout - 6.2%

American Stout

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 53 (Tinseth)
 BU/GU : 0.92
 Colour : 73 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.058
 Final Gravity : 1.011

Fermentables (1.44 kg)

1.077 kg - Maris Otter 7.9 EBC (74.7%)
 153 g - Pale Ale Roasted maison 80 EBC (10.6%)
 93 g - Oats, Flaked 2 EBC (6.5%)
 73 g - Chateau Chocolat 900 EBC (5.1%)
 45 g - Chateau Black 1300 EBC (3.1%)

Hops (26 g)

60 min - 14.8 g - East Kent Goldings (EKG) -...
 15 min - 7.5 g - Fuggle - 4.5% (10 IBU)

Hop Stand

20 min hopstand @ 90 °C
 20 min 90 °C - 3.7 g - Columbus/Tomahawk/Zeus...

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.3 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.65 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.94 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.94 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 1.867 g - Irish Moss

Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 4.32 L
 Sparge Water : 4.94 L
 Boil Time : 60 min
 Total Water : 9.26 L



73 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
 18 °C - 1 days - Primary
 19 °C - 3 days - Primary
 24 °C (5 day ramp) - 5 days - Primary
 3 °C (4 day ramp) - 2 days - Cold Crash
 20 °C - 14 days - Carbonation

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: 5.38
 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:

Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).