



## Achel Bruin Extra

<b>TITLE:</b>	Achel Bruin Extra	
<b>CATEGORY:</b>	18E	
<b>SPECS:</b>	OG:	1.090
	FG:	1.013
	SRM:	26
	IBU:	29 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description	Common Yield Gravity/lb
14.0	Belgian Pilsner (Dingeman's)	1.029
8 oz	Dingemans Belgian Chocolate (Mout Roost 900)	1.028
2.00	D-90 (Candi Syrup, Inc.)	1.032
8 oz	Dark Cassonade (BRUN FONCE Candi Syrup, Inc.)	1.042

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	Pellet	2.00	4.5	90
Saaz	Pellet	0.50	4.5	15

### YEAST:

WLP530 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Step infusion 1	144F	20 minutes
Step infusion 2	154F	20 minutes
Step infusion 3	162F	20 minutes
Mash-out	174F	15 minutes

### NARRATIVE:

90 minute boil. Chill to 65F. Slow oxygenate for 120 seconds. Pitch yeast and let rise to 78F through high krausen (3 days). Primary 5-6 days until reaching 1.013. Rack off primary yeast. 5 days secondary at 60F to finish at 1.012.. Dry hop with Saaz if required and rack for flavor development at 50F for 8 weeks. Bottle prime with a 500ml stir-plate re-pitch of Westmalle and Simplicity at the rate of 32g/gallon. Bottle condition 8 months in cellar conditions.

<sup>1</sup> The Tinseth algorithm has given us more accurate results.