



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

## (Kerkom) Bink Tripel clone

| TITLE:    |      |          |
|-----------|------|----------|
| CATEGORY: | 18C  |          |
| SPECS:    | OG:  | 1.083    |
|           | FG:  | 1.014    |
|           | SRM: | 5        |
|           | IBU: | 38       |
|           | VOL: | 5.00 gal |

### FERMENTABLES (Assumed 75% efficiency):

| Weight (lbs) | Description                                |
|--------------|--|
| 7            | Dingeman's Belgian Pils                    |
| 7            | Weyermann German Pils                      |
| 1.00         | Blanc Soft Candi Sugar (Candi Syrup, Inc.) |

### HOPS:

| Description        | Form   | Weight (oz) | a/a % | Duration (min) |
|--------------------|--------|-------------|-------|----------------|
| Challenger         | Pellet | 1.0         | 8.5   | 60             |
| East Kent Goldings | Pellet | .75         | 5.0   | 60             |
| Styrian Goldings   | Pellet | .60         | 4.5   | 30             |

### YEAST:

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

### MASH:

| Mash                                   | Temp | Duration   |
|--|------|------------|
| Protease rest                          | 124F | 20 minutes |
| Saccharification (Raise via Decoction) | 153F | 50 minutes |
| Mash out                               | 170F | 15 minutes |

### NARRATIVE:

Dough-in protease rest at 124F for 20 minutes. Decoction up to saccharification temp at 153F for 50 minutes. 90 minute boil. Add soft sugar at boil initiation. Chill to 64F. Pitch yeast. Pure O<sub>2</sub> via 0.5 micron diffusion for 90 seconds. Ramp primary up to 78F over 6 days. At 1.014 dump primary yeast and chill to 50F for 4 weeks +. Bottle prime in heavy bottles with Simplicity Candi Syrup at 32g/gallon and a fresh re-pitch 400ml starter. Hold bottles at 72F for 2 weeks for initial carbonation. Cellar for 3-6 months.