



La Trappe Blonde Clone

TITLE:**CATEGORY:** 18A**SPECS:**
OG: 1.061
FG: 1.010
SRM: 7
IBU: 14 (Tinseth¹)
VOL: 5.00 gal**FERMENTABLES (Assumed 75% efficiency):**

Weight (lbs)	Description
9.00	Belgian Pale
1.50	Simplicity (Candi Syrup, Inc.)
0.75	Brun Fonce Cassonade (Candi Syrup, Inc.)

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	Pellet	1.00	4.5	60

YEAST:

Wyeast 3522 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Single infusion	149F	60 minutes
Mash out	170F	15 minutes

NARRATIVE:

60 minute boil. Chill to 64F. Slow-oxygenate for 45 seconds. Ramp primary 7 days from 64F to 76F until reaching terminal gravity. Rack off primary yeast and ferment to FG, (1 week). Bottle prime with Simplicity at 32g/gallon. Ready in 6 weeks.

¹ The Tinseth algorithm has given us more accurate results for pellets.