



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

Munich Dunkel

TITLE:	Munich Dunkel	
CATEGORY:	4B	
SPECS:	OG:	1.051
	FG:	1.010
	SRM:	16
	IBU:	22 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common Net) Gravity/lb
8.00	German Munich 8L	1.029
2.00	German Munich 15L	1.029
0.50	D-45 Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
German Hallertau	Pellet	1.00	4.0	60
German Hallertau	Pellet	1.00	4.0	10

YEAST:

WLP 833 German Bock - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Infusion	150F	15 minutes
Decoction	152F	45 minutes
Mash out	168F	15 minutes

NARRATIVE:

60 minute boil. Chill to 50F. Oxygenate for 60 seconds. Pitch yeast at 50F. Lager 4-6 weeks at 50F. Bottle prime with Simplicity at a rate of 29g/gallon. Cellar 2-3 months.

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