



## Nostradamus clone

**TITLE:****CATEGORY:** 16E**SPECS:**  
OG: 1.083  
FG: 1.012  
SRM: 9  
IBU: 20 (Tinseth<sup>1</sup>)  
VOL: 5.00 gal**FERMENTABLES (Assumed 75% Efficiency):**

Weight (lbs)	Description
9.00	Belgian Pilsner – Dingeman's
1.50	Torrified Wheat
0.65	Munich
0.50	CaraMunich
0.50	Belgian Aromatic
2.25	Blanc Soft Sugar. Candi Syrup, Inc.

**HOPS:**

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	Pellet	0.75	4.5	60
Hallertau Mittlefrau	Pellet	1.00	4.5	30

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

Mash	Temp	Duration
Mash in	145F	90 min ramped mash
Ramp from 145F to...	162F	
Mash out	170F	15 minutes

**NARRATIVE:**

Mash in. Mash out. 90 minute boil. Chill to 60F. Pitch yeast. Oxygenate for 60 seconds. Ramp primary to 76F until it reaches 1.012, (about 3 weeks). Rack to secondary 55F for 3 weeks. Bottle prime in heavy Belgian bottles with Simplicity at 28g/gallon. Cellar for 6 months.

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