



## ROCHEFORT 10 Clone

<b>TITLE:</b>	Rochefort 10	
<b>CATEGORY:</b>	18E	
<b>SPECS:</b>	OG:	1.096
	FG:	1.013
	SRM:	43
	IBU:	27 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description
12.0	Belgian Pilsner
2.00	Belgian Caramunich
1.00	Torrified Wheat
3.00	D-180 Candi Syrup Inc.
4 oz	Blanc Soft Sugar – Candi Syrup, Inc.

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Hallertau Mittlefrueh	Pellet	1.50	5.0	60
Styrian Goldings	Pellet	1.50	5.0	15

### YEAST:

WLP540 "Rochefort Strain" For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Mash-in	148F	60 minutes
Mash-out	170F	15 minutes

**NARRATIVE:** 90 minute boil. Add syrup and soft sugar at flameout. Chill to 63F. Pitch yeast. Oxygen for 90 seconds. Slowly ramp primary for 7 days up to 73F. At near-terminal gravity (1.014), rack off primary yeast and drop temp to 60F for the next 10 days then brighten at 45F for 3 weeks. Bottle prime with Simplicity at 32g/gallon in heavy bottles. Cellar for 12 months.

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