



ROCHEFORT 8

TITLE:	Rochefort 8	
CATEGORY:	18E	
SPECS:	OG:	1.078
	FG:	1.009
	SRM:	32
	IBU:	22 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
11.0	Belgian Pilsner
1.00	Belgian Caramunich
1.00	Torrified Wheat
2.00	D-180 Candi Syrup, Inc.
0.25	Blanc Soft Sugar

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Hallertau	Pellet	1.00	5.0	60
Styrian Goldings	Pellet	1.00	5.0	15

YEAST:

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

MASH:

Mash	Temp	Duration
Protein rest	122F	20 minutes
Step	148F	60 minutes
Decoction (mash-out)	170F	10 minutes

NARRATIVE: 90 minute boil. Add soft sugar at beginning of boil. Add syrup at flameout. Chill to 65F. Oxygen for 90 seconds. Ramp primary for 7 days up to 72F. At near-terminal gravity (1.010), rack off primary yeast and drop temp to 60F for the next 5 days then crash at 50F until bright. Bottle prime with Simplicity at 32g/gallon. Cellar for 6 months.

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