



Saxo Blond clone

TITLE:		
CATEGORY:	18A	
SPECS:	OG:	1.064
	FG:	1.010
	SRM:	4
	IBU:	21
	VOL:	5.00 gal

FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
8.50	Belgian Pilsner (Dingeman's)
1.75	Torrified Wheat
1.50	Blanc Soft Candi Sugar (Candi Syrup, Inc.)

HOPS:

Description	Form	Weight (oz)	a/a %	Duration (min)
Czech Saaz	Pellet	0.75	4.5	60
Czech Saaz	Pellet	1.00	4.5	25

YEAST:

WY3522 Ardennes – For starter details and pitching rates see doc at: <http://www.candisyrap.com/help-docs.html>

MASH:

Mash	Temp	Duration
Saccharification	152F	60 minutes
Mash out	170F	15 minutes

NARRATIVE:

Saccharification temp to 152F for 60 minutes. 90 minute boil. Add soft sugar at boil initiation. Chill to 64F. Pitch yeast. Pure O₂ via 0.5 micron diffusion for 45 seconds. Ramp primary up to 76F over 6 days. At 1.011 dump primary yeast and chill to 50F for 4 weeks +. At 1.010 bottle prime in heavy bottles with Simplicity Candi Syrup at 32g/gallon. Hold bottles at 72F for 2 weeks for initial carbonation then cellar. Ready in 6 weeks.