



## Taras Boulba clone

TITLE:		
CATEGORY:	25B	
SPECS:	OG:	1.045 (Post boil)
	FG:	1.010
	SRM:	3.0 – 3.5
	IBU:	35
	VOL:	5.00 gal

### FERMENTABLES (Efficiency will be variable to equipment):

Weight (lbs)	Description
7.00	Dingemans Pils
0.50	Dingemans CaraPils 8
1.00	Simplicity Candi Syrup (Candi Syrup, Inc.)

### HOPS:

Description	Form	Weight (oz)	a/a %	Duration (min)
Czech Saaz	Pellet	2.0	4.0	40
Hallertau Mittelfrueh	Pellet	1.0	3.5	10
Tettnanger	Flower	3.0	3.5	n/a

### YEAST:

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

### MASH:

Mash	Temp	Duration
Saccharification-1	151F	60 minutes
Mash out	170F	10 minutes

### NARRATIVE:

Saccharification 151F for 60 minutes. Mash out at 170F for 10 minutes. 90 minute boil. Add Simplicity™ Candi Syrup at boil hot break. Chill to 70F. Pitch yeast. Pure O<sub>2</sub> via 0.5 micron diffusion for 60 seconds. Ramp primary up to 76F over 6 days. At 1.012 dump primary yeast and dry hop with Tettnanger Flower 4 weeks at 60F. At 1.010 bottle prime in **heavy bottles** with Simplicity Candi Syrup at 38g/gallon and a fresh re-pitch 400ml starter. Hold bottles at 72F for 2 weeks for initial carbonation. Cellar for 1 month.