



# Candi Syrup, Inc.

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A DIVISION OF CSI CONFECTIONS, LLC

## Westcoastmalle Tripel (from Denny Conn)

|                  |                       |                            |
|------------------|-----------------------|----------------------------|
| <b>TITLE:</b>    | Westcoastmalle Tripel |                            |
| <b>CATEGORY:</b> | 18C                   |                            |
| <b>SPECS:</b>    | OG:                   | 1.076                      |
|                  | FG:                   | 1.011                      |
|                  | SRM:                  | 5                          |
|                  | IBU:                  | 34 (Tinseth <sup>1</sup> ) |
|                  | VOL:                  | 5.25 gal                   |

### FERMENTABLES:

| Weight (lbs) | Description                                | Common Yield Gravity/lb |
|--------------|--|-------------------------|
| 12.0         | Belgian Pilsner (Dingeman's)               | 1.029                   |
| 2.00         | Simplicity Candi Syrup (Candi Syrup, Inc.) | 1.032                   |
| 1.00         | BLANC Soft Candi Sugar (Candi Syrup, Inc.) | 1.042                   |

### HOPS:

| Description | Form   | weight (oz) | a/a % | Duration (min)       |
|-------------|--------|-------------|-------|----------------------|
| Saaz        | pellet | 1.00        | 3.1   | Add to mash-in (FWH) |
| Hallertauer | pellet | 2.00        | 3.6   | 60                   |
| Tettnang    | pellet | 0.50        | 4.0   | 30                   |
| Saaz        | pellet | 1.00        | 3.1   | 10                   |

### YEAST:

WLP530 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

| Mash                    | Temp | Duration   |
|-------------------------|------|------------|
| Protein rest (protease) | 131F | 10 minutes |
| Saccharification        | 147F | 90 minutes |

### NARRATIVE:

90 minute boil. Chill to 64F. Oxygenate 30 seconds. Ramp primary 7 days up to 78F. Rack to secondary for 5-7 days at 55F. "Lager" at 50F for 3 weeks. Bottle prime with Simplicity Candi Syrup at 32g/gallon in heavy Belgian or champagne bottles.

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