



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

## Westmalle Dubbel Clone

<b>TITLE:</b>	<b>Westmalle Dubbel</b>	
<b>CATEGORY:</b>	<b>18B</b>	
<b>SPECS:</b>	OG:	1.064
	FG:	1.008
	SRM:	29
	IBU:	24 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES:

Weight (lbs)	Description
8.00	Belgian Pilsner (Dingeman's)
1.50	Belgian Vienna Malt
0.40	Dingeman's Mout Roost 900
2.00	D-90, Candi Syrup, Inc.

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	Pellet	1.00	4.5	60
Styrian Goldings	Pellet	1.00	5.0	20

### YEAST:

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

### MASH:

Mash	Temp	Duration
Mash in	147F	60 minutes
Mash out	170F	20 minutes

**NARRATIVE:** 90 minute boil. Chill to 65F. Oxygenate 60 seconds. Ramping primary slowly to 79-80F over 7 days. Rack to secondary. At FG crash to 50F for 5 weeks to brighten. Bottle prime with Simplicity Candi Syrup at 32g/gallon. Hold bottles at 76F for 2 weeks for initial carbonation. Cellar 6 months.

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