



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

Westmalle Extra clone

TITLE:		
CATEGORY:	16B	
SPECS:	OG:	1.046
	FG:	1.006
	SRM:	3
	IBU:	34
	VOL:	5.00 gal

FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
4.00	Belgian Pale (Dingeman's)
4.00	Belgian Pils
1.00	Blanc Soft Candi Sugar (Candi Syrup, Inc.)

HOPS:

Description	Form	Weight (oz)	a/a %	Duration (min)
Northern Brewer	Pellet	0.5	9.0	60
Hersbrucker	Pellet	1.0	4.0	30
Styrian Goldings	Pellet	1.5	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
Saccharification	146F	50 minutes
Saccharification 2	162F	30 minutes
Mash out	170F	15 minutes

NARRATIVE:

Saccharification temp to 146F for 50 minutes. 'Traditional' Belgian sacc raise to 162F for 30 minutes. 60 minute boil. Add soft sugar at hot break. Chill to 64F. Pitch yeast. Pure O₂ via 0.5 micron diffusion for 30 seconds. Ramp primary up to 78F over 6 days. At 1.009 dump primary yeast and chill to 50F for 4 weeks +. At 1.006 bottle prime with Simplicity Candi Syrup at 33g/gallon. Hold bottles at 72F for 10 days for initial carbonation. Ready in 6 weeks.