

Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

Westvleteren 8°

TITLE:			
CATEGORY:	18B		
SPECS:	OG:	1.072	
	FG:	1.009	
	SRM:	25	
	IBU:	38 (Tinseth ¹)	
	VOL:	5.00 gal	

FERMENTABLES (Assumes 75% efficiency):

Weight (lbs)	Description
9.00	Belgian Pilsner
2.50	Belgian Pale
1.50	D-180 Candi Syrup, Inc.
0.75	Brun Fonce Cassonade

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Brewer's Gold*	Pellet	1.00	8.0	60
Hallertau Mittelfrueh	Pellet	0.75	5.0	30
Styrian Goldings	Pellet	0.50	5.0	15

^{*}Brewers Gold and Northern Brewer are commonly grown hops in Popperinge.

YEAST:

WY3787/WLP530 – For starter details see the pitching rates help doc at: http://www.candisyrup.com/help-docs.html

MASH:

Mash	Temp	Duration
Mash-in	149F	60 minutes
Step	162F	10 minutes
Mash-out	170F	15 minutes

NARRATIVE:

90 minute boil with hops, adjuncts and nutrients as timed. Chill to 65F. Oxygenate 30 seconds. Ramp primary up to 78F for 6-7 days. At 1.010 rack off yeast to secondary and crash to 50F. Hold for 3-4 days until FG is reached. Bottle using heavy Belgian bottles or Champagne bottles. Prime with 34g/gal Simplicity Candi Syrup. Let bottle carb for 10 days at 76F. Cellar for 6 months.

 $^{^{\}mbox{\scriptsize 1}}$ The Tinseth algorithm has given us more accurate results for pellets.