



## Affligem Blonde Clone

TITLE:		
CATEGORY:	18A	
SPECS:	OG:	1.064
	FG:	1.013
	SRM:	5
	IBU:	26 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description
9.00	Belgian Pilsner (Dingeman's)
2.00	Belgian Munich
1.00	Simplicity (Candi Syrup, Inc.)

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Hallertau (German)	Pellet	0.75	5.25	60
Spalt (Spalter)	Pellet	0.75	4.50	30
Styrian Goldings	Pellet	0.50	5.00	15

### YEAST:

WLP570 - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Single infusion	150F	70 minutes
Mash out	168F	10 minutes

### NARRATIVE:

90 minute boil. Chill to 65F and pitch yeast. Oxygenate for 60 seconds. Ramp primary 5 days up to 75F until reaching a terminal gravity 1.013. Rack to secondary 50F for 2 weeks. Bottle prime with Simplicity at a rate of 32g/gallon. Ready in 4 weeks. Best after 6 weeks. Store very cool (< 50F) is storing longer than 2 months. (This is not a long term storage ale).

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