



## Chimay Grande Reserve (Blue)

<b>TITLE:</b>	Chimay Grande Reserve	
<b>CATEGORY:</b>	18E	
<b>SPECS:</b>	OG:	1.077
	FG:	1.008
	ABV:	9.0%
	SRM:	17
	IBU:	32 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description
11.0	Belgian Pils
0.50	Dingeman's Cara 8
1.00	Torrified Wheat (Golden Winter Wheat)
2.00	D-45 Amber Candi Syrup, Inc.

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz <sup>2</sup>	Pellet	1.50	4.50	60
Hallertau	Pellet	1.00	5.25	30

### YEAST:

WLP 500 (Chimay) – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Saccharification	149F	60 minutes
Mash out	170F	15 minutes

**NARRATIVE:** 90 minute boil. Chill to 62F. O<sub>2</sub> for 60 seconds. Ramp primary starting at 62F then raise to 68 over 7 days until reaching 1.010. Dump yeast or rack off primary to secondary. Rack at 50F for 1 week until reaching FG (1.008 – 1.009). Crash to 35F for 1 week. Bottle with pre-boiled Simplicity Candi Syrup at a rate of 34 grams/gallon (then hold bottles at 72F for 10 days for initial carbonation). Bottle condition at cellar temps, (60F), for 6-12 months.

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

<sup>2</sup> The Grande Reserve is mildly spicy with very little palatable bitterness. Saaz is ideal for this. Chimay brewery visits have indicated that Chimay is now using Nugget as their bittering hop, (in extract form), while others state that Yakima valley Cluster hops, (US) are being used.