



## Chimay Premier (Red)

<b>TITLE:</b>	Chimay Premier	
<b>CATEGORY:</b>	18B	
<b>SPECS:</b>	OG:	1.061
	FG:	1.008
	SRM:	10
	IBU:	22 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
9.00	Belgian Pils
0.50	Dingeman's Cara 8
0.75	Torrified Wheat (crushed)
1.00	D-45 Candi Syrup, Inc.

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz (Czech)	Pellet	1.00	4.5	60
Hallertau (German)	Pellet	0.50	5.3	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
Protease	124F	20 minutes
Raise to Sacc temp by Decoction	148F	60 minutes

**NARRATIVE:** 90 minute boil. Chill to 68F. Slow diffusion O<sub>2</sub> for 30-40 seconds. Ramp primary from 66F to 76F over 4 days. Let temp drop to 66F on day 5. Gravity should be just above target on day 5, (1.009). Rack off primary yeast to secondary and hold at 34F for 7 days. Prime with Simplicity candi syrup at a rate of 32 grams/gallon. Bottle with heavy Belgian bottles or Champagne bottles and hold at 72F for 10 days for initial carbonation. Cellar bottles for 6 months.

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