



# Candi Syrup, Inc.

4140 Clemmons Road #234  
Clemmons, NC 27012  
[www.candisyrup.com](http://www.candisyrup.com)

## Chimay Premier (Red) - DRAFT

<b>TITLE:</b>	Chimay Premier – Trial 001a	
<b>CATEGORY:</b>	18B	
<b>SPECS:</b>	OG:	1.061
	FG:	1.008
	ABV:	7.1%
	SRM:	15
	IBU:	23 (Tinseth <sup>1</sup> )
	VOL:	5.25 gal

### FERMENTABLES:

Weight (lbs)	Description
10.0	Belgian Pils
0.75	Belgian Caramunich
1.00	Torrified Wheat (crushed)
0.50	D-45 Amber Candi Syrup, Inc.

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz (US)	Pellet	0.50	7.2	60
Hallertau (German)	Pellet	1.00	3.8	15

### YEAST:

WLP 500 (Chimay) – (Pitch 150 billion cells). For starter details see the pitching rates help doc at:  
<http://www.candisyrup.com/help-docs.htm>

### MASH:

Mash	Temp	Duration
Protease	129F	20 minutes
Saccharification (via decoction)	147F	60 minutes
Mash out	170F	20 minutes

**NARRATIVE:** 90 minute boil. Chill to 68F. Slow diffusion O<sub>2</sub> for 30-40 seconds. Ramp primary from 68F to 81F over 4 days. Let temp drop to 60F on day 5. Gravity should be at target, (1.010), on day 5. Rack off primary yeast to secondary and hold at 34F for 3-4 days. Prime with pre-boiled candi syrup at a rate of 29-30 grams/gallon, (5 oz water + syrup. Syrup is diluted for miscibility). Bottle, 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.