



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

Chimay Premier (Red) - DRAFT

TITLE:	Chimay Premier – Trial 003	
CATEGORY:	18B	
SPECS:	OG:	1.060
	FG:	1.008
	ABV:	7.1%
	SRM:	15
	IBU:	23 (Tinseth ¹)
	VOL:	5.25 gal

FERMENTABLES:

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

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz (Czech)	Flower	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.html>

MASH:

Mash	Temp	Duration
Protease	129F	20 minutes
Raise to Sacc temp by Decoction	148F	60 minutes

NARRATIVE: 90 minute boil. Chill to 68F. Slow diffusion O₂ 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 33 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.

¹ The Tinseth algorithm has given us more accurate ibu results for pellets.