



Candi Syrup, Inc.

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June 03, 2011

Denny's 400th Belgian Quad

TITLE:	Denny's 400 th Belgian Quad – Variation 001	
CATEGORY:	18E	
SPECS:	OG:	1.103
	FG:	1.025
	SRM:	30.2
	IBU:	26 (Tinseth ¹)
	VOL:	5.50 gal (8.25 gallons water in mash)

FERMENTABLES:

Weight (lbs)	Description	Gravity/lb
15.0	Belgian Pilsner	1.028
2.00	Munich Malt	1.029
0.50	CaraMunich 80	1.024
1.00	Turbinado Sugar	1.039
2.00	D-180 Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Hallertauer	Pellet	2.50	3.9	60
Strisselspalt 2007	Pellet	1.00	2.5	5

YEAST:

WY3787 "Westmalle" Strain – 2250ml *stir-plate* starter.

OTHER:

1 cap Servomyces

MASH:

Mash	Temp	Duration
Single infusion	147F	90 minutes

NARRATIVE:

90 minute boil. Chill to 65F. Oxygenate for 90 seconds. Pitch yeast starter and stir. Let rise to 83F over 5 days and then fall to 70-72F over the next 5 days. Rack to secondary at 1.025 and keep cool at 65F for 12 weeks. Bottle prime with a re-pitch starter of WY3787 and D-180 at 32g/gallon. Cellar for 6 months.

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