



# Candi Syrup, Inc.

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[www.candisyrup.com](http://www.candisyrup.com)

A DIVISION OF CSI CONFECTIONS, LLC

## Denny's 400<sup>th</sup> Belgian Quad

<b>TITLE:</b>	Denny's 400 <sup>th</sup> Belgian Quad	
<b>CATEGORY:</b>	18E	
<b>SPECS:</b>	OG:	1.103
	FG:	1.025
	SRM:	30.2
	IBU:	26 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### 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	Cassonade (Brun Leger) Candi Syrup, Inc.	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:

WLP530 - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### OTHER:

1 cap Servomyces

### MASH:

Mash	Temp	Duration
Conversion	154F	60 minutes
Mash out	168F	15 minutes

### NARRATIVE:

90 minute boil. Chill to 65F. Slow-oxygenate for 150 seconds. Ramp primary from 65F to 78F over 7 days until gravity reaches 1.026. Rack off yeast to secondary at 50F for 12 weeks. Bottle prime with a re-pitch starter of WLP530 and SIMPLICITY at 30g/gallon. Cellar for 12-18 months.

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