



# Candi Syrup, Inc.

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

A DIVISION OF CSI CONFECTIONS, LLC

## German Weisse (Berliner)

<b>TITLE:</b>	German Weisse (Berliner)	
<b>CATEGORY:</b>	17A	
<b>SPECS:</b>	OG:	1.040
	FG:	1.004
	SRM:	3.0
	IBU:	8 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES:

Weight (lbs)	Description	(Common Net) Gravity/lb
4.00	German Pils	1.028
3.00	Pale Wheat Malt	1.028
0.50	SIMPLICITY Candi Syrup, Inc.	1.032
0.25	D-45 Candi Syrup, Inc.	1.032

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
German Hallertauer	Flower	1.00	4.0	Mash Hopped Only

### YEAST:

1 WLP Vial Lactobacillus delbreuckii

WLP011 - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Protein rest	124F	20 minutes
Infusion	150F	60 minutes
Mash out	168F	10 minutes

### NARRATIVE:

60 minute rapid boil. Chill to 110F and pitch one WL vial Lactobacillus delbreuckii and try to maintain at 110F for 3-4 days to incubate the bacterium. When small bubbles begin to show in the wort, lower the temp to 70F. You may see a coagulation of culture floating at the top of the ale. After incubation pitch primary yeast and ferment 7 days. Rack off primary yeast and monitor the sourness of the ale weekly until it is acceptably lactic to taste. Can take 2-3 months or longer to reach maturity. Use Champagne or heavy Belgian bottles. Prime with Simplicity at a rate of 33g/gallon. The carbonation will be naturally high with lactobacillus. Bottle condition an additional 4-6 months.

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