



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

## Grand Cru (Cuvée Van de Keizer)

**TITLE:**

**CATEGORY:** 18E

**SPECS:**  
OG: 1.100  
FG: 1.016  
SRM: 11  
IBU: 25 (Tinseth<sup>1</sup>)  
VOL: 5.00 gal

**FERMENTABLES (Assumed 75% Efficiency):**

| Weight (lbs) | Description                              |
|--------------|--|
| 12.5         | Belgian Pilsner                          |
| 2.00         | Vienna Malt                              |
| 2.00         | Torrified Wheat                          |
| 2.00         | Brun Fonce Cassonade - Candi Syrup, Inc. |

**HOPS:**

| Description | Form   | weight (oz) | a/a % | Duration (min) |
|-------------|--------|-------------|-------|----------------|
| Challenger  | Pellet | 1.00        | 8.5   | 60             |
| Challenger  | Pellet | 0.50        | 8.5   | 10             |

**YEAST:**

Het Anker Yeast but may substitute Wyeast 3463. For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

**MASH:**

| Mash     | Temp | Duration   |
|----------|------|------------|
| Mash-in  | 148F | 60 minutes |
| Mash-out | 170F | 15 minutes |

**NARRATIVE:** 90 minute boil. Add cassonade at boil initiation. Chill to 63F. Pitch yeast. Oxygen for 90 seconds. Slowly ramp primary for 7 days up to 73F. At near-terminal gravity (1.017), rack off primary yeast and drop temp to 60F for the next 10 days then brighten at 45F for 3 weeks. Bottle prime with Simplicity at 31g/gallon in heavy bottles. Cellar for 12 months.

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