



Gulden Draak 9000 clone

TITLE:	Gulden Draak 9000 clone	
CATEGORY:	18E	
SPECS:	OG:	1.096
	FG:	1.014
	SRM:	19 + (Deep Golden)
	IBU:	25 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES (Assumes 75% efficiency):

Weight (lbs)	Description
10.5	Belgian Pilsner
5.00	Belgian Pale
1.50	Dingeman's Cara 45
3.00	D-45 Candi Syrup, Inc.

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Northern Brewer	Pellet	0.75	8.6	60
Spalt	Pellet	1.00	3.4	30
Hallertau Mittelfrueh	Pellet	1.00	3.3	10

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

- WLP510 Bastogne (Primary full pitch)
- Wyeast 3463 Forbidden Fruit (Secondary half re-pitch)

MASH:

Mash	Temp	Duration
Mash-in	124F	15 minutes
Mash step	153F	30 minutes
Mash step	162F	15 minutes
Mash-out	174F	15 minutes

NARRATIVE:

90 minute boil. Chill to 62F. Oxygenate slowly through 0.05 micron diffusion for 90-120 seconds. Ramp primary to 72F for 6-7 days. At 1.016 rack off yeast to secondary. Re-pitch a half starter of WY3463. Hold for 4 weeks at 74F or until FG is reached. Prime with 32g/gal Simplicity Candi Syrup and 40 billion cell priming pitch of WY3463. Let bottle carb for 14 days at 76F. Testable at 4 months. Ideally cellar conditioned at 12 months.

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