



## Maredsous 8 clone

<b>TITLE:</b>	<b>Maredsous 8</b>	
<b>CATEGORY:</b>	<b>18C</b>	
<b>SPECS:</b>	OG:	1.069
	FG:	1.011
	SRM:	20
	IBU:	29 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description
10.0	Dingeman's Belgian Pilsner
0.50	Dingeman's Mout Roost 900
0.50	Dingeman's Cara 8
2.00	Simplicity (Candi Syrup, Inc.)

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	Pellet	1.25	4.5	60
Styrian Goldings	Pellet	1.13	5.0	30

### YEAST:

WY1388 - For starter details and pitching rates see doc at: <http://www.candisyrap.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Single infusion	146F	20 minutes
Step infusion	152F	30 minutes
Mash out	170F	15 minutes

### NARRATIVE:

90 minute boil. Chill to 63F. Oxygenate for 60 seconds. Ramp primary 5 days up to 80F until reaching terminal gravity. Rack to secondary. Bottle when bright. Prime with Simplicity at 33g/gallon. Cellar condition for 4-6 months.

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