



Candi Syrup, Inc.

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ROCHEFORT 10

TITLE:	Rochefort 10 – Variation 002	
CATEGORY:	18E	
SPECS:	OG:	1.096
	FG:	1.010 (1.011 – 1.012 is acceptable)
	SRM:	31
	IBU:	27 (Tinseth ¹)
	VOL:	5.25 gal (8.00 gallons in mash)

FERMENTABLES:

Weight (lbs)	Description	Gravity/lb
14.0	Belgian Pilsner – Dingeman's	1.028
1.00	Flaked Wheat	1.029
0.20	Belgian Special "B"	1.027
1.00	D-90 Candi Syrup (boil, cool, and add at high krausen)	1.032
1.00	D-180 Candi Syrup (boil, cool, and add at high krausen)	1.032
1.00	Simplicity Candi Syrup (boil, cool, and add at high krausen)	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Hallertau	Pellet	2.00	4.5	65
Styrian Goldings	Pellet	1.00	4.0	30

YEAST:

WYeast 1762 Rochefort Strain – 2500ml *stir-plate* starter.

OTHER:

1 cap Servomyces
3 grams crushed coriander seed in boil for 3 minutes.

MASH:

Mash	Temp	Duration
Protein rest	122F	15 minutes
Conversion	147F	40 minutes
Decoction	156F	20 minutes

NARRATIVE:

90 minute boil. Chill to 68F. O2 for 120 seconds. Pitch yeast. Ferment for 24-36 hours. At high krausen boil syrups with 8 oz water, cool, and stir into fermentor. Let temp naturally rise to 73F and hold for 7-8 days longer until reaching terminal gravity. Rack to secondary 2 weeks at 50F or when gravity reaches. Bottle prime with 500ml fresh *stir-plate* starter of

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

WY1762 and Simplicity at 32g/gallon. Cellar condition for 6 months. Longer brings out the richest flavors/aroma of the Rochefort 10.

