



Candi Syrup, Inc.

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Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

ROCHEFORT 10

| | | |
|------------------|--------------|----------------------------|
| TITLE: | Rochefort 10 | |
| CATEGORY: | 18E | |
| SPECS: | OG: | 1.096 |
| | FG: | 1.013 |
| | SRM: | 31 |
| | IBU: | 27 (Tinseth ¹) |
| | VOL: | 5.00 gal |

FERMENTABLES:

| Weight (lbs) | Description | Gravity/lb |
|--------------|-----------------------|------------|
| 16.0 | Belgian Pilsner | 1.028 |
| 1.00 | Belgian Caramunich | 1.025 |
| 3.00 | D-90 Candi Syrup Inc. | 1.032 |

HOPS:

| Description | Form | weight (oz) | a/a % | Duration (min) |
|------------------|--------|-------------|-------|----------------|
| Hallertau | Pellet | 2.00 | 4.0 | 60 |
| Styrian Goldings | Pellet | 1.50 | 3.5 | 30 |

YEAST:

WLP540 "Rochefort Strain" For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

OTHER:

1 cap Servomyces

MASH:

| Mash | Temp | Duration |
|------|------|------------|
| Mash | 149F | 60 minutes |

NARRATIVE: 90 minute boil. Add syrup at flameout. Chill to 60F. Oxygen for 90 seconds. Slowly ramp primary for 7 days up to 73F. At near-terminal gravity (1.014), rack off primary yeast and drop temp to 60F for the next 10 days then crash at 50F for 5 weeks. Bottle prime with Simplicity at 30g/gallon in heavy bottles. Cellar for 12 months.

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