



# Candi Syrup, Inc.

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## ROCHEFORT 8

<b>TITLE:</b>	Rochefort 8 – Variation 003	
<b>CATEGORY:</b>	18E	
<b>SPECS:</b>	OG:	1.078
	FG:	1.009
	SRM:	29
	IBU:	22 (Tinseth <sup>1</sup> )
	VOL:	5.25 gal (8.00 gallons in mash)

### FERMENTABLES:

Weight (lbs)	Description	Gravity/lb
12.0	Belgian Pilsner – Dingeman's	1.028
1.00	Flaked Wheat	1.029
0.15	Belgian Special "B"	1.027
1.00	D-90 Candi Syrup Inc.	1.032
0.50	D-180 Candi Syrup Inc.	1.032
0.50	D-45 Candi Syrup, Inc.	1.032

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Hallertau	Pellet	1.50	4.5	60
Styrian Goldings	Pellet	1.00	4.0	15

### YEAST:

WYeast 1762 Rochefort Strain – 1500ml *stir-plate* starter.

### OTHER:

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

### MASH:

Mash	Temp	Duration
Protein rest	122F	20 minutes
Conversion	148F	60 minutes

### NARRATIVE:

90 minute boil. Chill to 68F. Add syrups at flameout. Oxygenate for 90 seconds. Pitch yeast starter. Ferment and let temperature rise to 73F over 7 days, (not more). Rack to secondary when gravity drops just below 1.010 then chill at 50F for 5 days. Bottle prime with a 500ml re-pitch starter of WY1762 and Simplicity at 32g/gallon. Cellar for 3 months. Longer brings out the richest flavors and classic Rochefort caramel nose.

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