



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

St. Bernardus Abt 12 Clone

TITLE:	St. Bernardus Abt 12 Clone	
CATEGORY:	18E	
SPECS:	OG:	1.090
	FG:	1.012
	SRM:	+ (Dark Chestnut)
	IBU:	21.9 (Tinseth ¹)
	VOL:	5.25 gal

FERMENTABLES:

Weight (lbs)	Description	(Common net) Gravity/lb
16.0	Belgian Pilsner	1.029
0.12	Belgian Debittered Black	1.026
1.00	D-180 - Candi Syrup, Inc.	1.032
0.50	Caramelized Beet Sugar	1.046

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Northern Brewer	Pellet	0.75	9.6	60
Tettnang	Pellet	1.00	3.8	15

YEAST:

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

MASH:

Mash	Temp	Duration
Protease rest	124F	20 minutes
Sacc (via Decoction)	148F	60 minutes
Mash-out	168F	10 minutes

NARRATIVE:

90 minute boil with hops, adjuncts and nutrients as needed. Chill to 64F. Oxygenate slowly through 0.05 micron diffusion for 90 seconds (we're after 9-10 ppm O₂). Ramp primary from 64F to 76F through 7 days. At 1.013 rack off primary yeast to secondary and cool to 55F. Hold for 5 days+ until the FG of 1.012 is reached. Dump yeast a second time, lower temp to 40F and hold for 6 weeks. Bottle using heavy Belgian bottles or Champagne bottles. Prime with 31g/gal Simplicity Candi Syrup and re-pitch 350ml Westmalle stir-plate. Bottle re-ferment for 14 days at 74F. Cellar for 12 months.

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