



## St. Bernardus Abt 12 Clone

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

### FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description
13.25	Belgian Pilsner
0.125	Belgian Debittered Black
1.500	D-180 - Candi Syrup, Inc.
1.500	Caramelized Beet Sugar (dark)

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Target	Pellet	0.60	8.0	60
Saaz	Pellet	0.75	4.5	30
Saaz	Pellet	0.75	4.5	15

### YEAST:

WLP530 Westmalle – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Protease rest	124F	10 minutes
Sacc (via Decoction)	148F	50 minutes
Mash-out	170F	15 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 O<sub>2</sub>). 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.

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