



# Candi Syrup, Inc.

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Clemmons, NC 27012  
[www.candisyrup.com](http://www.candisyrup.com)

A DIVISION OF CSI CONFECTIONS, LLC

## Summer Saison

<b>TITLE:</b>	Summer Saison	
<b>CATEGORY:</b>	16C	
<b>SPECS:</b>	OG:	1.056
	FG:	1.008
	SRM:	6.0
	IBU:	24 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES:

Weight (lbs)	Description	(Common net) Gravity/lb
8.00	Belgian Pilsner	1.029
1.00	Munich Malt	1.028
2.00	Simplicity - Candi Syrup, Inc.	1.032

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
East Kent Goldings	Pellet	1.50	3.5	60
Styrian Goldings	Pellet	1.00	3.2	15

### YEAST:

WLP565 Saison Yeast -For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### OTHER:

28 grams Fresh Orange Peel - 5 minute boil

### MASH:

Mash	Temp	Duration
Single infusion	149F	90 minutes

### NARRATIVE:

90 minute boil. Chill to 65F. Pitch yeast. Primary 4 days at 89F then slowly ramp down to 70F over the next 4 days. Secondary 7 days at 68F. Bottle prime with Simplicity at a rate of 35g/gallon. Bottle in heavy Belgian or champagne bottles. Ready in 6 weeks.

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