



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

Tripel Karmeliet clone

TITLE:

CATEGORY: 18C

SPECS:
OG: 1.081
FG: 1.012
SRM: 5
IBU: 21
VOL: 5.00 gal

FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
8.00	Belgian Pilsner (Dingeman's)
2.00	Wheat Malt
1.50	Oat Malt
1.00	Flaked Barley
0.50	Flaked Wheat
0.50	Flaked Oats
1.50	Blanc Soft Candi Sugar (Candi Syrup, Inc.)

HOPS:

Description	Form	Weight (oz)	a/a %	Duration (min)
Czech Saaz	Pellet	1.0	4.5	50
Czech Saaz	Pellet	0.5	4.5	20
Styrian Goldings	Pellet	1.5	5.0	10

YEAST:

WLP720 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Protease rest	122F	45 minutes
Saccharification 1	147F	60 minutes
Saccharification 2	162F	20 minutes
Mash out	170F	15 minutes

NARRATIVE:

Dough-in protease rest at 122F for 45 minutes. Saccharification temp to 147F for 50 minutes. 90 minute boil. Add soft sugar at boil initiation. Add candi sugar at hot break. Chill to 64F. Pitch yeast. Pure O₂ via 0.5 micron diffusion for 60 seconds. Ramp primary up to 76F over 6 days. At 1.013 dump primary yeast and chill to 50F for 4 weeks. At 1.012 bottle prime in heavy bottles with Simplicity Candi Syrup at 34g/gallon and a fresh re-pitch 400ml starter. Hold bottles at 72F for 2 weeks for initial carbonation. Cellar for 3 months.