



Candi Syrup, Inc.

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August 4, 2011

Westmalle Dubbel

TITLE:	Westmalle Dubbel – Variation 002	
CATEGORY:	18B	
SPECS:	OG:	1.063
	FG:	1.010
	SRM:	32
	IBU:	24 (Tinseth ¹)
	VOL:	5.25 gal (7.00 gallons in mash 2.00 gallons mash out)

FERMENTABLES:

Weight (lbs)	Description	Gravity/lb
10.0	Belgian Pilsner (Dingeman's)	1.029
1.00	Belgian Caramunich (Dingeman's)	1.025
0.25	Belgian Debittered Black Malt	1.024
1.00	D-90 (Candi Syrup, Inc.)	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Tettnang	pellet	1.00	4.0	60
Styrian Goldings	pellet	1.00	3.5	15
Saaz	Flower	0.50	3.5	10

YEAST:

WLP530 – 1000ml *stir-plate* starter.

MASH:

Mash	Temp	Duration
Mash in	152F	60 minutes
Mash out	165F	10 minutes

NARRATIVE:

90 minute boil. Chill to 64F. Oxygenate 60 seconds. Pitch yeast. Primary 7 days ramping up to 82F and maintain temps, (if necessary), until reaching 1.010. Secondary, let temp fall to 68F for another 5-7 days. Lager at 50F for 3 weeks. Bottle prime with Simplicity at 31g/gallon. Cellar 4 or more months for flavor development.

¹ The Tinseth algorithm has given us more accurate results.