



# Candi Syrup, Inc.

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## Westvleteren 12

<b>TITLE:</b>	Westvleteren 12 Clone – Variation 006	
<b>CATEGORY:</b>	18E	
<b>SPECS:</b>	OG:	1.090
	FG:	1.012
	SRM:	39
	IBU:	38 (Tinseth <sup>1</sup> )
	VOL:	5.25 gal (8.00 gallons water in mash)

### FERMENTABLES:

Weight (lbs)	Description	Gravity/lb
12.0	Belgian Pilsner – Dingeman's	1.028
2.00	Belgian Pale – Dingeman's	1.029
0.10	Belgian Debittered Black	1.024
0.15	Belgian Special B	1.026
3.00	D-180 Candi Syrup, Inc	1.032

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Brewers Gold	Pellet	1.00	9.7	60
Hersbrucker	Pellet	1.00	2.4	30
Styrian Goldings	Pellet	1.00	4.5	15

### YEAST:

WLP 530 or WY3787 "Westmalle" Strain –2250 - 2500ml *stir-plate* starter.

### OTHER:

1 cap Servomyces

### MASH:

Mash	Temp	Duration
Pre-mash rest	132F	20 minutes
Step Decoction 1	152F	30 minutes
Step Decoction 2	158F	30 minutes

### NARRATIVE:

90 minute boil. Chill to 65F. Oxygenate for 90 seconds. Pitch yeast. Let rise to 83F over 5 days and then fall to 70-72F over the next 5 days. Rack to secondary at 1.012-1.014 and keep cool at 50-55F for 10 weeks. Bottle prime with a re-pitch starter of WLP530 and D-180 at 38-40g/gallon. Cellar for 6 months.

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