



Candi Syrup, Inc.

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Clemmons, NC 27012
www.candisyrup.com

Westvleteren 12°

TITLE:	Westvleteren 12 Clone – Variation 017x	
CATEGORY:	18E	
SPECS:	OG:	1.090
	FG:	1.012
	SRM:	27 + (Dark Chestnut Brown)
	IBU:	35 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common net) Gravity/lb
12.0	Belgian Pilsner	1.029
4.00	Belgian Pale	1.028
3.00	D-180 Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Northern Brewer*	Pellet	1.00	8.6	63
Hallertau	Pellet	1.00	4.6	21
Styrian Goldings	Pellet	1.00	5.2	7

*Brewers Gold and Northern Brewer are commonly grown hops in Popperinge.

YEAST:

WY3787/WLP530 – (Pitch 320 to 340 billion cells). For starter details see the pitching rates help doc at:
<http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Protease rest	128F	20 minutes
Decoction	148F	90 minutes
Mash-out	170F	10 minutes

NARRATIVE:

90 minute boil with hops, adjuncts and nutrients as needed. Chill to 64F. Oxygenate slowly through 0.05 micron diffusion for 90-120 seconds (we're after 9-10 ppm O₂). Ramp primary to 78F for 6-7 days. At 1.013 rack off yeast to secondary and crash to 55-60F. Hold for 3-4 days until FG is reached. Dump yeast again and lower to 45F. Hold for 8 weeks. Bottle using heavy Belgian bottles or Champagne bottles. Prime with 32g/gal (approx 2.5 Vol CO₂) Simplicity Candi Syrup and repitch ½ cup fresh krausen or a 500ml stir-plate WLP 530. Let carb for 14 days at 76F. Cellar for 12 months minimum.

¹ The Tinseth algorithm has given us more accurate results for pellets.