



## Westvleteren 12 Clone

<b>TITLE:</b>	<b>Westvleteren 12 Clone</b>	
<b>CATEGORY:</b>	<b>18E</b>	
<b>SPECS:</b>	OG:	1.090
	FG:	1.012
	SRM:	27 + (Dark Chestnut Brown)
	IBU:	35 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES:

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

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Brewers Gold*	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 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Protease rest	124F	20 minutes
Decoction	148F	90 minutes
Mash-out	168F	10 minutes

### NARRATIVE:

90 minute boil with hops, adjuncts and nutrients as needed. Chill to 66F. Oxygenate slowly through 0.05 micron diffusion for 90-120 seconds (we're after 9-10 ppm O<sub>2</sub>). Ramp primary from 66F to 81F over 6 days. At 1.013 dump yeast or rack to secondary and crash to 60F. Hold for 3-4 days until FG is reached. Dump yeast again and brighten at 50F for 2-4 weeks. Bottle using heavy Belgian bottles or Champagne bottles. Prime with 33g/gal (approx 2.6 vols CO<sub>2</sub>) 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 8 months minimum. It is very good at 8 months but will continue to improve if cellared well.

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