



Candi Syrup, Inc.

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(NOTE: WE HAVE RETURNED TO OUR ORIGINAL RECIPE USING BREWERS GOLD)

Westvleteren 12°

TITLE:	Westvleteren 12 Clone – Variation 017a	
CATEGORY:	18E	
SPECS:	OG:	1.090
	FG:	1.012
	SRM:	30 +
	IBU:	35 (Tinseth ¹)
	VOL:	5.25 gal

FERMENTABLES:

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

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Brewers Gold*	Pellet	1.00	8.7	63
Styrian Goldings	Pellet	1.00	4.6	21
Hallertau Mittelfruh	Pellet	1.00	4.4	7

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

YEAST:

WY3787 – 2000ml *stir-plate* starter.

OTHER:

1 cap Servomyces

MASH:

Mash	Temp	Duration
Protein rest*	122F	25 minutes
Decoction	156F	90 minutes
Mash-out	170F	10 minutes

*This step is more a foundation for the first decoction rather than a true protein rest.

NARRATIVE:

Mash, 60 minute boil, hop, and add syrups at flameout. Chill to 65F. Oxygenate for 60 seconds (withholding O₂ can be an advanced technique to increase ester production). Pitch yeast. Let rise to 82F up to and just beyond high krausen (3 days). Let temp fall gradually and maintain at 67F over the next 5 days. Rack to secondary when gravity reaches 1.012

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

and “lager” at 51F for 10 weeks. Using heavy Belgian bottles or Champagne bottles, prime with a 500ml stir-plate re-pitch WY3787 and SIMPLICITY at a rate of 29 - 30g/gallon. Let bottle re-ferment for 14 days at 76F. Cellar for 6-12 months.

NOTES:

A note on decoction:

We have noticed a subtle flavor profile similar to toasted leather/brown sugar in genuine Westvleteren 12°. We theorized this was coming from a slight maltose caramelization in the boil or during decoction. Having eliminated the boil as the source we experimented with decoction. In earlier attempts we decocted in multiple steps and a single step without achieving this back-palate flavor. We finally tried a rapid, high temp decoction by casting the mash onto a hot kettle, browning some of the grain (without burning), and bring the mash to a rolling boil as quickly as possible. This method did in fact impart a very complex flavor similar to the sweet leather Westvleteren 12° profile.

A note on sugars:

This Westvleteren 12° recipe was responsible in part for the genesis of Candi Syrup, Inc. A small group of uncompromising brewers very serious about brewing a near perfect Belgian quad became disillusioned by the lack of a truly exceptional dark sugar adjunct. The import syrups available here in the US were demonstrably not able to produce the color or complex flavors for this exceptional ale. In response we produced a syrup that was exceedingly rich in the dark fruit, plum, and chocolate-coffee flavors needed to achieve the quality of a new class of Westvleteren 12° clone. Our D-180 used together with Abbey Westmalle yeast produced ale well worth the meticulous effort. BJCP 1st place awards and Best of Show wins using our syrups for this recipe have validated these efforts.

A note on priming

We re-pitch with top harvested krausen collected from another primary fermentation. We use 1/2 cup of krausen (or alternatively a 500ml stir-plate starter) along with 29-30g/gallon of SIMPLICITY Candi Syrup.

A note on bottle conditioning

Six months is a minimum duration for flavor development. One year or longer is best for peak flavor. Store at cellar temps 55 - 60F.