



Westvleteren 12°

TITLE:	Westvleteren 12 Clone	
CATEGORY:	18E	
SPECS:	OG:	1.091
	FG:	1.012
	SRM:	33 + (Dark Chestnut Brown)
	IBU:	36 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES (Assumes 75% efficiency):

Weight (lbs)	Description
10.0	Belgian Pilsner
5.50	Belgian Pale
2.50	D-180 Candi Syrup, Inc.

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Brewer's Gold*	Pellet	1.00	9.0	60
Hallertau Mittelfrueh	Pellet	1.00	5.0	30
Styrian Goldings	Pellet	1.00	5.0	15

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

YEAST:

WY3787/WLP530 – For starter details see the pitching rates help doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Mash-in	148F	60 minutes
Mash-out	170F	15 minutes

NARRATIVE:

90 minute boil with hops, adjuncts and nutrients as timed. Chill to 63F. Oxygenate slowly through 0.05 micron diffusion for 90-120 seconds (we're after 9-10 ppm O₂). Ramp primary to 77F 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 and hold for 8 weeks. Bottle using heavy Belgian bottles or Champagne bottles. Prime with 33g/gal Simplicity Candi Syrup and repitch ½ cup fresh krausen or a 500ml stir-plate WLP 530. Let bottle carb for 14 days at 76F. Cellar for 12 months.

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