



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

Belgian Caramel Wit

TITLE:	Belgian Caramel Wit	
CATEGORY:	16A	
SPECS:	OG:	1.050
	FG:	1.010
	SRM:	11
	IBU:	20 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common Net) Gravity/lb
4.00	Belgian Pils	1.029
3.50	Weyermann Pale Wheat Malt	1.029
0.50	Belgian Caramunich (47L)	1.025
1.00	Torrified Wheat	1.029
1.00	SIMPLICITY Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Strisselspalt	Pellet	1.00	4.0	60

YEAST:

WLP 400 Belgian Wit For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Protein rest	122F	30 minutes
Mash	149F	60 minutes
Mash out	168F	20 minutes

NARRATIVE:

60 minute boil. Add syrup at flameout. Chill to 65F. Oxygenate for 60 seconds. Pitch starter or rehydrated yeast). Primary 7 days at 68F or until terminal gravity 1.011 is reached. Secondary 14 days. Prime with 30g/gal syrup.. Cellar at 55F for 4-6 weeks.

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