



## Chimay Doree (Gold)

**TITLE:****CATEGORY:** 16E**SPECS:**  
OG: 1.040  
FG: 1.005  
SRM: 7  
IBU: 16 (Tinseth<sup>1</sup>)  
VOL: 5.00 gal**FERMENTABLES (Assumed 75% efficiency):**

Weight (lbs)	Description
6.00	Belgian Pils
0.66	Dingeman's Cara 8
0.33	Torrified Wheat (crushed)
0.25	Brun Fonce Cassonade, Candi Syrup, Inc.

**OTHER:**

Description	Form	weight (oz)	Boil Duration (min)
Bitter Orange	Dry	2.00	20

**HOPS:**

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz (Czech)	Pellet	1.00	4.5	60
Hallertau (German)	Pellet	0.50	5.3	30

**YEAST:**

WLP 500 (Chimay) – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

**MASH:**

Mash	Temp	Duration
Infusion	148F	60 minutes

**NARRATIVE:** 90 minute boil. Chill to 68F. Slow diffusion O<sub>2</sub> for 30 seconds. Ramp primary from 66F to 72F over 4 days. Let temp drop to 66F on day 5. Gravity should be just above target on day 5, (1.008). Rack off primary yeast to secondary for 3 days then bottle. Prime with Simplicity candi syrup at a rate of 32 grams/gallon. Ready in 6 weeks.

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