



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

## De Koninck Pale clone

TITLE:		
CATEGORY:	16B	
SPECS:	OG:	1.046
	FG:	1.008
	SRM:	4
	IBU:	24
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
6.25	Dingeman's Belgian Pale
1.50	Vienna Malt
0.75	Blanc Soft Candi Sugar (Candi Syrup, Inc.)

### HOPS:

Description	Form	Weight (oz)	a/a %	Duration (min)
Saaz	Pellet	1.0	4.5	60
Saaz	Pellet	1.0	4.5	30

### YEAST:

WLP515 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Saccharification (Raise via Decoction)	151F	60 minutes
Mash out	170F	15 minutes

### NARRATIVE:

Saccharification temp at 151F for 60 minutes. 60 minute boil. Add soft sugar at boil initiation. Chill to 64F. Pitch yeast. Pure O<sub>2</sub> via 0.5 micron diffusion for 60 seconds. Ramp primary up to 78F over 5 days. At 1.010 dump primary yeast and crash chill until clarified, (40F). Bottle prime with Simplicity Candi Syrup at 32g/gallon. Ready in 4-6 weeks.