



## Gouden Carolus Classic clone

**TITLE:****CATEGORY:** 16E**SPECS:**  
OG: 1.076  
FG: 1.011  
SRM: 11  
IBU: 26 (Tinseth<sup>1</sup>)  
VOL: 5.00 gal**FERMENTABLES (Assumed 75% Efficiency):**

Weight (lbs)	Description
10.0	Dingeman's Belgian Pilsner
1.00	Dingeman's Cara 45
2.00	Torrified Wheat
1.00	Brun Fonce Cassonade - Candi Syrup, Inc.

**HOPS:**

Description	Form	weight (oz)	a/a %	Duration (min)
Spalt	Pellet	0.75	4.50	60
Hallertau	Pellet	0.75	5.25	30
Saaz	Pellet	1.00	4.50	15

**YEAST:**

Wyeast 3463. For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

**MASH:**

Mash	Temp	Duration
Mash-in	146F	50 minutes
Step	162F	10 minutes
Mash-out	170F	15 minutes

**NARRATIVE:** 90 minute boil. Add cassonade at boil initiation. Chill to 63F. Pitch yeast. Oxygen for 60 seconds. Slowly ramp primary for 7 days up to 73F. At near-terminal gravity (1.012), rack off primary yeast and drop temp to 60F for the next 10 days then brighten at 45F for 3 weeks. Bottle prime with Simplicity at 33g/gallon in heavy bottles. Cellar for 6 months.

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