



Maredsous 10

TITLE:	Maredsous 10	
CATEGORY:	18C	
SPECS:	OG:	1.084
	FG:	1.008
	SRM:	6.0
	IBU:	35 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES (Assumed Efficiency 75%):

Weight (lbs)	Description
13.5	Belgian Pilsner (Dingeman's)
2.00	Dingemen's Cara 8
2.50	Simplicity (Candi Syrup, Inc.)

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	Pellet	1.50	4.5	60
Styrian Goldings	Pellet	1.50	5.0	30

YEAST:

WY1388 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Single infusion	147F	60 minutes
Mash-out	168F	15 minutes

NARRATIVE:

90 minute boil. Chill to 63F. Oxygenate for 90 seconds. Primary 5 days and ramp to 79F until reaching terminal gravity. Secondary crash temp down to low 50's for 2 weeks. Bottle prime with a re-pitch of a smaller starter of WY1388 and Simplicity at 35g/gallon. Cool cellar this ale for 12 months.

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