



Pannepot - Gran Reserva

TITLE:**CATEGORY:** 18E**SPECS:**
OG: 1.100
FG: 1.025
SRM: 41
IBU: 39 (Tinseth¹)
VOL: 5.00 gal**FERMENTABLES (Assumed 75% Efficiency):**

Weight (lbs)	Description
14.0	Belgian Pilsner – Dingeman's
0.75	Carafa III
1.00	CaraMunich II
2.00	Torrified Wheat – Prairie Golden (Organic)
1.00	D-180 Candi Syrup, Inc.
1.00	Blanc Soft Sugar. Candi Syrup, Inc.

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Bramling Cross	Pellet	2.00	5.5	60
Hallertau Mittlefrau	Pellet	1.00	5.0	30

YEAST:

Note on yeast. Although Fermentis T-58 is reportedly used in this ale **we recommend Wyeast 3522 Belgian Ardennes.** For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Protein rest	124F	20 minutes
Step mash #1 (IN)	155F	60 minutes
Step mash #2 (OUT)	170F	15 minutes

NARRATIVE:

Protein rest. Mash in. Mash out. 90 minute boil. Chill to 60F. Pitch yeast. Oxygenate for 120 seconds. Ramp primary to 72F until it reaches 1.031. Rack to secondary 55F for 6 weeks. Bottle prime in heavy Belgian bottles with Simplicity at 28g/gallon. Cellar for 12 months.

¹ The Tinseth algorithm has given us more accurate results.