



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

## Tripel Karmeliet clone

### TITLE:

**CATEGORY:** 18C

**SPECS:**  
OG: 1.081  
FG: 1.012  
SRM: 5  
IBU: 21  
VOL: 5.00 gal

### FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
8.00	Belgian Pilsner (Dingeman's)
2.00	Wheat Malt
1.50	Oat Malt
1.00	Flaked Barley
0.50	Flaked Wheat
0.50	Flaked Oats
1.50	Blanc Soft Candi Sugar (Candi Syrup, Inc.)

### HOPS:

Description	Form	Weight (oz)	a/a %	Duration (min)
Czech Saaz	Pellet	1.0	4.5	50
Czech Saaz	Pellet	0.5	4.5	20
Styrian Goldings	Pellet	1.5	5.0	10

### YEAST:

WLP720 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Protease rest	122F	45 minutes
Saccharification-1	147F	60 minutes
Saccharification-2	162F	20 minutes
Mash out	170F	15 minutes

### NARRATIVE:

Dough-in protease rest at 122F for 45 minutes. Saccharification-1 temp to 147F for 60 minutes. Saccharification-2 temp to 162F for 20 minutes. Mash out at 170F for 15 minutes. 90 minute boil. Add Blanc Soft Sugar at boil hot break. Chill to 64F. Pitch yeast. Pure O<sub>2</sub> via 0.5 micron diffusion for 60 seconds. Ramp primary up to 76F over 6 days. At 1.013 dump primary yeast and chill to 50F for 4 weeks. At 1.012 bottle prime in heavy bottles with Simplicity Candi Syrup at 34g/gallon and a fresh re-pitch 400ml starter. Hold bottles at 72F for 2 weeks for initial carbonation. Cellar for 3 months.