



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

## Westvleteren 6 Blond clone

TITLE:		
CATEGORY:	18A	
SPECS:	OG:	1.051
	FG:	1.008
	SRM:	4
	IBU:	40
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% efficiency):

Weight (lbs)	Description
8.75	Belgian Pale (Dingeman's)
0.50	Blanc Soft Candi Sugar (Candi Syrup, Inc.)

### HOPS:

Description	Form	Weight (oz)	a/a %	Duration (min)
Northern Brewer	Pellet	0.75	9.0	60
Hallertau Mittelfrueh	Pellet	0.75	5.0	20
Styrian Goldings	Pellet	0.75	5.0	12

### YEAST:

WLP530 – For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Saccharification (Raise via Decoction)	147F	50 minutes
Mash out	170F	15 minutes

### NARRATIVE:

Saccharification temp to 147F for 50 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 30 seconds. Ramp primary up to 76F over 6 days. At 1.010 dump primary yeast. At 1.008 bottle prime in heavy bottles with Simplicity Candi Syrup at 34g/gallon. Hold bottles at 72F for 2 weeks for initial carbonation. Ready in 6 weeks.