Candi Syrup, Inc.
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A DIVISION OF CSI CONFECTIONS, LLC

Single Malt Clone: Westvleteren 12° [TRIAL]

TITLE:	**Westvleteren 12 Clone**	
CATEGORY:	**18E**	
SPECS:	OG:	1.090
	FG:	1.012
	CLR:	Dark Chestnut
	IBU:	35.7 (Tinseth[1])
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common net) Gravity/lb
15.5	Belgian Pilsner (Castle or Dingeman's)	1.029
2.50	D-180 Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Northern Brewer	Pellet	1.00	8.7	60
Hallertau	Pellet	1.00	4.6	30
Styrian Goldings	Pellet	1.00	5.2	15

YEAST:

WLP530 - For starter details and pitching rates see doc at: http://www.candisyrup.com/help-docs.html
CULTURE METHOD: Temp Controlled Stir Plate
TEMPERATURE: 75F
MEDIA: 10P Wort using Pils DME
DURATION BEFORE PITCH: 48 Hours
NOTES: Sterilize exterior of yeast vial, diffuser, flask, and stir rod. Prepare wort by slow boiling in 3000mL covered flask for 30 minutes, then repeat. Cool wort then add contents of one WLP530 vial into 2300ml of 10P wort to Erlenmeyer flask with foam stopper. Oxygenate starter slurry initially with two 20 second slow blasts of O_2 through .05 micron diffuser. Repeat oxygenation again at 12 hours. Culture for 36 hours at 75F. Chill to 50F. Remove stir bar then chill yeast for 12 hours. Decant to 500 - 750 ml then let air normalize to 60F 8 hrs prior to pitching.

OTHER:

1 cap Servomyces or ½ tsp Wyeast nutrient

MASH:

Mash	Temp	Duration
Protease Rest (5.32 gal)	122F	15 minutes
Sacch. Rest (via decoction)	148F	60 minutes
Mash out	168F	10 minutes

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

MASH-IN (20 minutes Protease):
Dough-in infusion at 1.33 quarts/lb, (5.33 gallons water), at 122F for 15 minutes, (specific strike temp will depend on equipment and ambients).

DECOCTION (60 minutes Sacch):
Remove n+1 quarts mash and crash deglaze onto preheated decoction kettle. Bring to vigorous rolling boil and hold for 5 minutes then return to mash to raise mash temp to 148F. Mash for 60 minutes. Vorlauf, then decant main mash.

MASH OUT:
Mash out at 168F. 4 gallons is common but will depend on equipment and boil-off rate. Decant.

BOIL (90 minutes):
Boil for 90 minutes, add hops per schedule, add yeast nutrient at T-10 min, and then stir-in candi syrup at flameout. Make sure the boil results in 5.25 gal finished wort. If level is higher boil longer, if level is lower add water to compensate.

PITCH:
Plate or coil chill wort to 60F. Pitch yeast (first) then oxygenate with O2 slowly for 90 seconds though .05 micron diffuser.

PRIMARY:
Attach blow-off tube into sterile capture flask with sterile water. Ramp temperature from 60-81F over 5 days. Temp should not exceed 81F. After 5 days check gravity. If the OG was 1.090 then the FG after 6 days should be 1.013. If not, then hold temp at 81F for another day or two until gravity reaches 1.013.

SECONDARY:
Perform a yeast dump or decant to secondary. If decanting to secondary, avoid any oxygenation of the ale in the decanting process. Hold in secondary for 2-4 weeks at 50F to flocc and brighten. The final gravity should read 1.012 prior to bottling.

BOTTLING:
Prepare priming syrup by boiling ½ cup RO or spring water with 33g/gallon of Simplicity. Let cool and stir in along with 50 billion cells of WLP530 captured krausen. Bottle using heavy Belgian style bottles or Champagne bottles.

AGING:
Hold freshly bottled ale for 2 weeks at 76F, then cellar at 58-60F for 1 year. Taste sampling can begin at 8 months. Congratulations, you've just brewed one of the most difficult ales in the world!