



Candi Syrup, Inc.

4140 Clemmons Road #234
Clemmons, NC 27012
www.candisyrup.com

A DIVISION OF CSI CONFECTIONS, LLC

Gouden Carolus Classic

TITLE:	Gouden Carolus Classic	
CATEGORY:	18B	
SPECS:	OG:	1.076
	FG:	1.012
	SRM:	18
	IBU:	28 (Tinseth ¹)
	ABV:	8.50%
	BODY:	MED-FULL
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common net) Gravity/lb
10.0	Belgian Pils	1.029
1.00	Dingeman's Cara 20 (Caravienne)	1.028
0.50	Special "B"	1.028
1.00	D-45 Candi Syrup, Inc.	1.032
1.00	Flaked Maize	1.030

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Cascade	Pellet	0.75	5.2	60
Northern Brewer	Pellet	0.50	8.5	30
Styrian Goldings	Pellet	0.50	3.2	15

YEAST:

WLP 510. For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Protease rest	129F	20 minutes
Decoction	152F	60 minutes
Mash-out	170F	10 minutes

NARRATIVE:

Protein rest, decoction mash in, mash out. 90 minute boil. Chill to 65F. Oxygen for 90 seconds. Ramp primary 65F to 74F for 7 days. Rack off yeast to secondary when gravity reaches 1.012 and hold at 50F for 4 weeks. Using heavy Belgian bottles or mini Champagne bottles, prime with a 350ml stir-plate re-pitch of yeast and SIMPLICITY at a rate of 30g/gallon. Cellar for 12 months.

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