

xBmt-20191104 Candi Sugar vs Candi Syrup - 9.5%

Belgian Golden Strong Ale

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Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 0.34
Colour : 9 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.051
Original Gravity : 1.085
Final Gravity : 1.013

Fermentables (2.05 kg)

1.689 kg - Mecca Grade Pelton: Pilsner-style...
359 g - Candi Sugar OR Candi Syrup 1 EBC (17.5%)

Hops (15 g)

60 min - 2.9 g - Hallertau Magnum - 11% (14 IBU)
20 min - 8.1 g - Saaz - 2.4% (5 IBU)
10 min - 4 g - Equinox (HBC 366) - 15% (10 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.82 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.81 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.71 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.71 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Gnome B45

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 5.07 L
Sparge Water : 4.43 L
Boil Time : 60 min
Total Water : 9.5 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Light Body, No Mash Out
72.3 °C - Strike Temp
66.1 °C - 75 min - Mash In

Fermentation Profile

Imported
19.4 °C - 10 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 33 Mg 9 Na 38 Cl 75 SO 75

SO/Cl ratio: 1
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Ca 62 | Mg 0 | Na 8 | SO4 75 | Cl 60
<http://brulosophy.com/2019/11/04/belgian-candi-sugar-vs-syrup-exbeeriment-results/>