



## Orval

<b>TITLE:</b>	Orval	
<b>CATEGORY:</b>	16E	
<b>SPECS:</b>	OG:	1.055
	FG:	1.005
	SRM:	5
	IBU:	38 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES:

Weight (lbs)	Description
6.50	Dingeman's Belgian Pils
1.50	Dingeman's Belgian Pale
0.50	Vienna
0.50	CaraVienna
1.75	SIMPLICITY Candi Syrup, Inc.

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)	Note
Hallertau	Pellet	1.50	4.0	60	Boil
Styrian Goldings	Pellet	1.00	3.5	30	Boil
Styrian Goldings (dry hop)	Flower	2.00	n/a	2 weeks	Dry hop

### YEAST:

WLP510 – “Bastogne” (or starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>)

WY5526 – *Brettanomyces lambicus* (1 pack added to secondary).

\* Orval bottle yeast can also be cultured, however, this adds two competing yeast strains simultaneously and may not achieve the same ester profile.

### MASH:

Mash	Temp	Duration
Single infusion	146F	70 minutes
Mash out	168F	20 Minutes

### NARRATIVE:

90 minute boil. Chill to 60F. Oxygen for 90 seconds. Pitch yeast starter. Ramp primary from 60F to 72F over 10 days. Rack off primary yeast and pitch *Brettanomyces lambicus* and dry hop in secondary for 4 weeks at 57F. Bottle prime with Simplicity at 36g/gallon in heavy Belgian or Champagne bottles. Cellar bottles at 50F for 6 months.

<sup>1</sup> The Tinseth algorithm has given us more accurate results for pellets.