

LOVE2BREW

ST DOUG BELGIAN QUADRUPEL (PARTIAL MASH)



Here at the shop we often collaborate with brewers on their recipes but when one of our favorite customers decided to brew his version of this holy grail of a beer we were very eager to pick his brain on the style and brew our version of a customer's beer for a change instead of the other way around. Our Belgian Quad is all about caramelizing sugar during a long boil, a simple recipe, and a yeast choice that accentuates the rich characteristics of this BIG beer. Our Quad has a rich sweet malty flavor with big notes of dark fruit and spice in the nose and a low level of bitterness. The high perceived alcohol of this beer demands a longer conditioning period and makes it an ideal candidate for cellaring. Prepare your chalice and get yourself ready for one of the biggest experiences the world of beer has to offer!

KIT STATISTICS

- 3 Weeks Primary Fermentation
- 4 Months Bottle Conditioning
- Original Gravity: 1.106
- 10.9% ABV (Estimated)
- IBUs: 31.8
- SRM: 21.2 (Deep Ruby)
- 90 Minute Boil*

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 8 lb. Pilsner Malt Extract
- 4.25 lb. Belgian Pilsner Malt
- 4 oz. Caramunich Malt
- 3 oz. Special B Malt

Hops

- 1.75 oz. East Kent Goldings (Bittering)
- 1 oz. Styrian Goldings (Aroma)

Yeast Choices

- Safbrew T-58
- White Labs Belgian Abby IV Ale Yeast (WLP540)
- Wyeast Belgian Abby Yeast II (1762)

Other

- 2 lb. D-90 Candi Syrup*
- 5 oz. Priming Sugar
- *See instructions for addition time.

Note: Due to the high Original Gravity of this brew we recommend making a yeast starter or purchasing an additional vial of yeast.

EQUIPMENT:

- 2x Brew Kettles (3.5+ gallon capacity)
- Thermometer & Hydrometer
- Fermentation Vessel
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer
- Large Nylon Straining Bag
- Wire/Mesh Strainer

GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.
- Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.
- Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)
- Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.
- Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.
- You'll need approximately 4 hours to complete this brew. Schedule accordingly.
- Homebrew (To enjoy in moderation while brewing)*
- *Optional

BREW YOUR BEER

1. Heat 1 gallon (4 qt.) of water to 156°F
2. Turn the burner off and line your brew kettle with the mesh/nylon bag.
3. Slowly add your all crushed grains to the bag lined kettle. Your grain/water mixture is now referred to as the "mash".
4. Slowly stir your mash until have an even mix of grain and water. Your objective is to achieve an even temperature of **151°F**.
5. Cover your brew kettle and maintain the mash temperature for 60 minutes.
6. Once Kettle is resting collect 2.5 Gal. (10 qts.) water and heat to 168°F. This will be used to **sparge**. Maintain temperature.
7. After 60 minute Sach rest is complete return lift the bag out of kettle and place in strainer over kettle; let the wort drain.
8. Slowly pour sparge water evenly the grain bag. This is the sparging process. Pour until sparge water is complete. Once dripping has stopped remove spent grains and discard/compost/save/etc.
9. Bring water to a boil.
10. Add 8 lb. Pilsner Malt Extract. Stir.
11. 90 Minutes: Add 2 lb. D-90 Candi Syrup
12. 60 Minutes: Add 1.75 oz UK East Kent Golding for bittering.
13. 10 Minutes: Add 1 oz. Styrian Golding for aroma.
14. Boil for the final 10 minutes.
15. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 90°F or lower.

COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Add cold water as needed to bring wort up to 5 gallons of liquid ensuring that it is below 70°F.
5. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit. Other options include using an aeration system or diffusion stone.
6. Measure Specific Gravity of the wort with your hydrometer and record.
7. Add yeast to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast.
8. Seal the fermentor. Add an airlock or blow-off tube.
9. Move fermenting vessel to a room temperature dark spot (approximately 68°F).

FERMENTING

1. Ferment at 68°F for 2 weeks. If possible you may also ferment at a warmer temperature.
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
3. After about 1-2 weeks your active fermentation will stop. At this point if you have a blow off tube attached you may remove it and add an airlock to the vessel.
4. After 3 weeks of primary fermentation you are ready to bottle or keg your beer

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 4 months at room temperature.
6. After 4 months you may store the bottles in a cool/cold location if carbonated.

ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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