



BELGIANS, STRONG ALES



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

QUADRUPEL

ALL GRAIN RECIPE KIT - 20L Batch

10.5% ABV - 30 IBU (BR 0.35#)

This formidable abbey ale offers layer upon layer of rich dark fruit, caramel and burnt sugar. The yeast is the real star here, bringing that unmistakable Belgian complexity. Give this beer the proper cellaring time it deserves- your patience will be rewarded.



INGREDIENTS

- Pilsner Malt - 6kg
- Wheat Malt - 440g
- Munich Malt - 350g
- SM40 Malt - 350g
- Black Forest Rye - 350g
- Shepherds Delight - 350g
- Acidulated Malt - 90g

HOPS

- Hallertau MF - 100g
- Styrian Goldings - 50g

YEAST**

- SafAle BE-256 11.5g
(2 packs recommended)

EXTRAS

- Belgian Candi Syrup, Whirlfloc Tablet, Nutrient

HOPS

MALT

WATER PROFILE

BROWN MALTY
 Ca² 45, Cl 60, SO₄² 40, HCO 70
 Target Mash pH: 5.4

WATER ADDITIONS (RO Water)

Calcium Sulphate: 1.5g
 Magnesium Sulphate: 1.4g
 Calcium Chloride: 4.2g
 Bicarb Soda: 3.1g

WATER ADDITIONS (Brisbane Tap)

Magnesium Sulphate: 1.4g
 Potassium Metabisulphite: 1/4 teaspoon

** Default Kit ingredients; other yeast options available.
 Whirlfloc and Nutrient sold separately.

BREW DAY NUMBERS



- ^BATCH SIZE 20L
- TOTAL WATER 34.5L
- MASH WATER 26.5L
- SPARGE WATER 8L
- MASH TEMP 63°C for 30 min
70°C for 30 min
- ^BOIL VOLUME 28.5L _____
- BOIL TIME 80m _____
- ^PRE-BOIL GRAVITY 1.061 _____
- ORIGINAL GRAVITY 1.088 _____
- MASH EFFICIENCY 70% _____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

BOIL ADDITIONS (80min boil)



- 60 min 50g HALLERTAU MF 
- 10 min 40g HALLERTAU MF
- 5 min 50g STYRIAN GOLDINGS,
Whirlfloc Tablet, 1 tsp Yeast Nutrient
- 0 min Turn off heat
- CHILL to 20°C TRANSFER TO FERMENTER
- FERMENT 20°C for 2 days*
- RAISE TEMP Raise to 24°C then add
820g BELGIAN CANDI SYRUP

*Fit a blow-off tube or use FOAM SLAYER to tame an aggressive ferment - this brew can make a mess!



BREWER'S NOTES

eg. check SG, Final Gravity, ABV...