

LOVE2BREW

ST. DOUG BELGIAN QUADRUPEL (ALL-GRAIN)



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*

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 17 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 lbs. D-90 Candi Syrup*
- 5 oz. Priming Sugar

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

MASH INGREDIENTS:

- 17 lb. Belgian Pilsner Malt
- 4 oz. Caramunich Malt
- 3 oz. Special B Malt

MASH SCHEDULE:

Saccharification Rest: 151°F for 60 minutes

Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1.75 oz. East Kent Goldings (60 mins)
- 1 oz. Styrian Goldings (10 mins)

NOTES

*- Note the longer boil time. Collect an extra ½ to ¾ of a gallon preboil wort to end up with a full five gallons going into your fermenter.

*- Add 2 lbs of D-90 Candi Syrup at 90 mins remaining in the boil.

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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