

BIERRECEPT:

BELGIAN STYLE - BELGIAN QUAD

I Quad you a lot?

The Belgian Quad is a dark, complex, very strong Belgian ale with a delicious blend of malt richness, dark fruit flavors, and spicy elements. Complex, rich, smooth and dangerous. Belgian yeast strains prone to production of higher alcohols, esters, and sometimes phenolics are commonly used. Added complexity due to the addition of caramelized sugar syrup or unrefined sugars during the boil.

SPECIFICATIONS

SG₂₀: **18 - 26°**

FG₂₀: **2.5 - 6°**

EBU: **25 - 50**

ABV: **8 - 12%**

EBC: **23 - 43**

Ingredients

Fijn extract: **± 79%**

Malt

Malt ingredients for Belgian Style - Belgian Quad

MALT TYPE	%	Kg/hl
PILSEN MD	55	16.5
MUNICH MD	15	4.5
CARA 50 MD	10	3.0
CARA 200 MD	8	2.4
BISCUIT 50 MD	5	1.5
Candy syrup	7	2.1
TOTAL	100	30 kg

Extra

Dark candy syrup: up to 12%

Hop

Hop ingredients: a mix of bitter and aroma hops (mass depends on the % alpha acids)

HOP g/hl

Bitter: Styrian Golding, East Kent Golding, Saaz

Aroma: Styrian Golding, East Kent Golding, Saaz

Yeast

Belgian Abbey Ale yeast, T58 (Fermentis), White Labs Trappist Ale WLP500

Brewing Process

Programmed infusion process; pH 5.3

1. 60' at 63 °C
2. 30' at 72 °C
3. 1' at 78 °C; sparging at 80 °C

- boiling: 90 min;
- first hop: 10 min;
- second: 50 min;
- third: 90 min;
- Extra sugar: 85 min.

Rest of process

- Whirlpool or centrifuge
- Fermentation for 7 days at 21 °C
- Yeast collection
- Maturation or secondary fermentation for 1 week at 17 °C - 19 °C
- Conditioning for 1 week at 0 °C - 1 °C
- Remove the sediment.
- Bottling
- Refermentation in the bottle: 10 - 15 days at 21 - 22 °C (warm dark room)

Opmerkingen:

The amount of sugar is in relation with:

1. residual sugar from main fermentation
2. residual CO₂
3. the desired CO₂ content e.g. 6-7 g / lit. CO₂

The amount of hop is also related to the isomerisation yield in the brewery.

Disclaimer :

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.