

THE HOODED ORDER – BELGIAN QUAD

MONASTIC ALE – BELGIAN DARK STRONG ALE

OVERVIEW

Rich Belgian Quad, 9.8% ABV. Dark fruit, fig and caramel with a warming finish, best savoured over time.

BATCH STATISTICS

MASH WATER:	24.89 LITRES
SPARGE WATER:	10 LITRES
PRE BOIL VOLUME:	28.92 LITRES
BOIL TIME:	120 MINUTES
FINAL VOLUME:	21 LITRES
ORIGINAL GRAVITY:	1.089
FINAL GRAVITY:	1.014
ASSUMED EFFICIENCY:	73%
ABV:	9.84%
BITTERNESS:	30.8 IBU
COLOUR:	21 EBC

FERMENTABLES

JOE WHITE MALTINGS – PILSNER, MALT CRAFT EXPORT – 5.4 KG
JOE WHITE MALTINGS – MUNICH, LIGHT – 1.25 KG
DINGEMANS – AROMATIC MALT – 0.3 KG
DINGEMANS – SPECIAL B – 0.18 KG
CANDI SYRUP – CANDI SYRUP, D-90 – 0.8 KG

MASH PROFILE

TEMP	65°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – SAAZ – 70g – 4.5% AA – 60 MINS – 30.8 IBU
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YEAST

BLUESTONE YEAST CO. BSY-A006 – ANTWERP (BLUESTONE) (1 PKG)
ATTENUATION: 78%
FERMENTATION TEMP RANGE: 18°C – 25°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

20°C FOR 1 days
22°C FOR 10 days
24°C FOR 3 days
26°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 5.3 G
MASH – EPSOM SALT (MgSO4) – 0.8 G
MASH – GYPSUM (CaSO4) – 2.8 G
MASH – PHOSPHORIC ACID – 1 ML
MASH – PHOSPHORIC ACID – 1 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

THIS GRAIN BILL WILL BE TOO LARGE TO MASH ALL AT ONCE. INSTEAD WE RECOMMEND A REITERATED MASH PROCESS. WE WOULD HIGHLY RECOMMEND MAKING A LARGE YEAST STARTER (AROUND 5 LITRES) FOR THIS BEER – FAILURE TO DO SO WILL LEAD TO A STALLED FERMENT AND OFF FLAVOURS. THIS BEER IS DESIGNED FOR EXTENDED BOTTLE CONDITIONING FOR 6 MONTHS PLUS, IDEALLY MUCH LONGER – HENCE THE HIGHER IBU. THIS BITTERNESS WILL DROP SUBSTANTIALLY OVER THE COURSE OF AGING.