



Quadratic Equation – Our Brewer's Reserve Oaked Belgian Quad!

Mathematical! This Belgian Quad may have a clever, mathematically-derived name, but the results of brewing this beer are real and tangible, even to those unfamiliar with the famed equation. A huge quad that gets better with age, the included oak gives it a barrel-aged flavor!

BEER SPECS

Original Gravity:

1.090—1.092 @ 65% efficiency

1.096 —1.098 @ 70% efficiency

1.102 —1.104 @ 75% efficiency

Final Gravity: 1.017—1.022

IBU: 25-30

ABV%: 9.2% - 11.4%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

0.5 lbs Light Brown Sugar

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a Belgian quad that has great balance. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. Oak cubes can either be added to the primary, or to the secondary fermenter. Aging the beer on the oak cubes for two to six weeks is recommended, but can be extended. A secondary fermentation for two to six weeks or longer can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

12 lbs. 2-Row Brewer's Malt

4 lbs. Munich Malt

1 lb. Caramunich Malt

1 lb. White Wheat Malt

0.5 lbs. Special B Malt

GRAINS

1.0 oz. Norther Brewer hops, added at the beginning of the 60 minute boil

0.5 oz. Spalt hops, added 20 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1 lb. D-90 Candi Syrup, added at the last 10 minutes of the boil

0.5 lbs. Light Brown Sugar (*not Included*), added at the last 10 minutes of the boil

0.5 oz. Spalt hops, added 5 min from the end of the boil

BOIL SCHEDULE

1.0 oz. French Oak Cubes, Heavy Toast, added after primary fermentation is complete, or in the secondary fermenter. Allow to contact with the beer from 2 to 6 weeks, occasionally taking a sample and kegging or bottling when oak character is sufficient for your tastes.

YEAST SUGGESTIONS: Wyeast #1214 Belgian Abbey Ale, Wyeast #1762 Belgian Abbey Ale II, Imperial Organic Yeast B45 Gnome or Abbaye Dry Yeast.

Three to four standard packs of yeast or a 2L starter are highly recommended.

Brewer's Notes: This is a HUGE Belgian Quad! As such, the beer is one that can be cellared, and turns out wonderfully when aged! The amount of oak character in the beer can be controlled by monitoring the beer and taking a sample every few weeks to see if your preferred level of oaking has been reached. Because oak cubes diffuse out slower than chips, a longer contact time is suggested. These instructions recommend 2 to 6 weeks, but this time could be extended, if desired.

