

Recipe Name:

Dsphere's Belgian Quad

Author:

Source or Group

Units:

US - (Gallons, lb, oz, °F)

Brew Method:

All Grain

Batch Size:

5.5

 (gallons) Target:

Fermentor

Boil Size:

6.5

 (gallons)

Auto

5.5

Auto

Equipment:

My Equipment (default)

Style:

25. Strong Belgian Ale

Sub Category:

25C. Belgian Golden Strong Ale

Boil Time:

60

 (minutes)

Efficiency:

65

 % (Brew House)

Share Recipe: (Your recipe will be private)

Auto Save: (Every 60 seconds)

Original Gravity	Final Gravity	ABV	IBU	SRM	Mash pH	Cost \$	Color & Style	LESS...
1.144	1.027	15.35%	23.04	33.66	-	0		

Advanced Recipe Options and Stats

Equation	This Batch	Style	Batch Stats
Original Gravity	1.144	1.07 - 1.095	Pre Boil Gravity 1.122 (794 points)
Final Gravity	1.027	1.005 - 1.016	Post Boil Gravity 1.144 (794 points)
ABV Standard	15.35%	7.5 - 10.5%	Original Gravity 1.144 (794 points)
ABV Alternate	18.26%	7.5 - 10.5%	BU/GU ratio 0.16
IBU Tinseth	23.04	22 - 35	Calories per 12oz 482.2
IBU Rager	32.29	22 - 35	Carbs per 12oz 41.8 g

Editing Recipe

RECIPE TOOLS VIEW PRINT SAVE

EBC Morey

66.3

5.9 - 11.8

Color Approximation:

DP Lintner

DP Windisch-Kolbach

Matches styles based on stats only:
Belgian Specialty Ale, Fruit Beer, Spice, Herb, or Vegetable Beer, Holiday/Winter Special Spiced Beer, Other Smoked Beer, Wood-Aged Beer, Specialty Beer

Other Recipe Options

No Chill - Extended Hop Boil Time min.

This should be the sum of whirlpool time, rest time and knockout time.

Hop Utilization Multiplier - Scale Hop Utilization

Manually 1 x Utilization

Set a default in Equipment Profiles

Sugar Scale - Specific Gravity Plato

Currency - United States Dollar (USD) \$

Goal

Fermentables

20

lb

Belgian - Pilsner (1.6 °L)

×

▼

▼

65.3

%

PPG: 37 °L: 1.6 OG: 87.45 PTS: 481 DP: 120

☐ Late Addition

5

lb

Munich (6 °L)

×

▼

▼

16.3

%

PPG: 37 °L: 6 OG: 21.86 PTS: 120 DP: 40

☐ Late Addition

1

lb

Aromatic Malt (20 °L)

×

▼

▼

3.3

%

PPG: 35 °L: 20 OG: 4.14 PTS: 23 DP: 20

☐ Late Addition

10.4

oz

Belgian - Special B (115 °L)

×

▼

▼

2.1

%

PPG: 34 °L: 115 OG: 2.61 PTS: 14 DP: 0

☐ Late Addition

2

lb

Candi Syrup - Belgian Candi Syrup - D-180 (180 °L)

×

▼

▼

6.5

%

PPG: 32 °L: 180 OG: 11.64 PTS: 64 DP: 0

☐ Late Addition

2

lb

Cane Sugar (0 °L)

×

▼

▼

6.5

%

PPG: 46 °L: 0 OG: 16.73 PTS: 92 DP: 0

☐ Late Addition

Total: 30.65 lb

DP: 98 (Min: 30+) ?

AddAdd CustomSort\$ 0

Hops

2

oz

Domestic Hallertau (3.9 AA)

×

▼

▼

3.9

AA

60

min.

Pellet

×

▼

▼

Boil

×

▼

Util (Optional):

%

Temp: 212 °F

IBUs: 14.08 Util: 13.3% AAUs: 7.8

2

oz

East Kent Goldings (5 AA)

×

▼

▼

5

AA

15

min.

Pellet

×

▼

▼

Boil

×

▼

Util (Optional):

%

Temp: 212 °F

IBUs: 8.96 Util: 6.6% AAUs: 10

Total: 4 oz

AddSort\$ 0

Other Ingredients

0.00

oz

Select Other

▼

▼

0

min.

Water Agt

▼

Mash

▼

AddSort\$ 0?

Mash pH

Water Chemistry

Source Water:

Reverse Osmosis Profile

Target Water:

Reverse Osmosis Profile

Use an [existing water calc](#) to load salts and acids from a previous recipe.

Target Ion Levels (ppm or mg/L)

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
0	0	0	0	0	0

Overall Water Report (mg/L)

Mash Guidelines

Starting Mash Thickness: 1.5 qt/lb Grain Temp: 70 °F ?

AmountStart TempTarget TempTime

9.99 gal163 °F152 °F60 min