



Xmas Xuad

Quadrupel (AG)

RECIPE STATS

Est. SG: 1.104

Est. FG: 1.025

IBU: 27

SRM: 21.8

ABV: 10.6%

INGREDIENTS

15.5 lbs German Pilsen

3 lbs Red X Malt

1 lbs Cara Vienna Malt

0.375 lbs Epiphany Ruby

0.375 lbs Special B Malt

3 oz Fuggle Pellet Hops

Mangrove Jack M47

Belgian Abbey (2 packs)

MASH SCHEDULE

Heat 14.5 quarts of water to 169°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 3.5 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Follow the hop schedule as indicated below.

1 oz Fuggle @ 60 minutes

2 oz Fuggle @ 30 minutes

FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

Let fermentation occur at room temperature, somewhere between 68-75°F (or higher for more Belgian character) for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.