



St. Huhlousinayshun's Quadruppel (All Grain)



Bow your head, knave, and defer to the eminence of the patron saint of mental illusions, for he has placed before you this consecrated chalice of an anglic elixir, and with the celestial rays beaming from the cup, you comprehend the task that awaits. First you swirl the mahogany tonic about the bowl and admire the heavenly lace sweeping the sides, and then you raise the potion to your lips—and the revelations begin! You are greeted with a welcomed warmth of complex caramel and malt sweetness, quickly followed with the mind-expanding aromas of spice and fruit, filling your mouth and making your senses shiver. And as your grasp upon reality begins to quaver, your tongue momentarily pauses your descent with the dark fruit flavors of plum and raisin—but it's too late!

Just the Facts, Ma'am:

BJCP Style: 16E. Belgian Specialty Ale
Original Specific Gravity: 1.108 - 1.112
Final Specific Gravity: 1.018 - 1.022
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 11.8%
Color: 20 SRM (Consecrated, Ordained, & Brown!)
International Bittering Units: 30
Time to Awesome Drinkability: 12 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

11.2 lbs Pilsner Malt
4.3 lbs Light Munich Malt
4 oz Caravienne
8 oz Special B Malt
2 lbs Amber Candi Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Magnum Hops (Bittering, 60 Minutes)
½ oz Saaz Hops (Bittering, 60 Minutes)
½ oz Saaz Hops (Flavor & Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 3787 Trappist HG Yeast or Wyeast 1214 Belgian Abbey Yeast
Or
Dry Yeast: SafAle BE-256 Abbaye Dried Ale Yeast or
Mangrove Jack's M41 Belgian Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

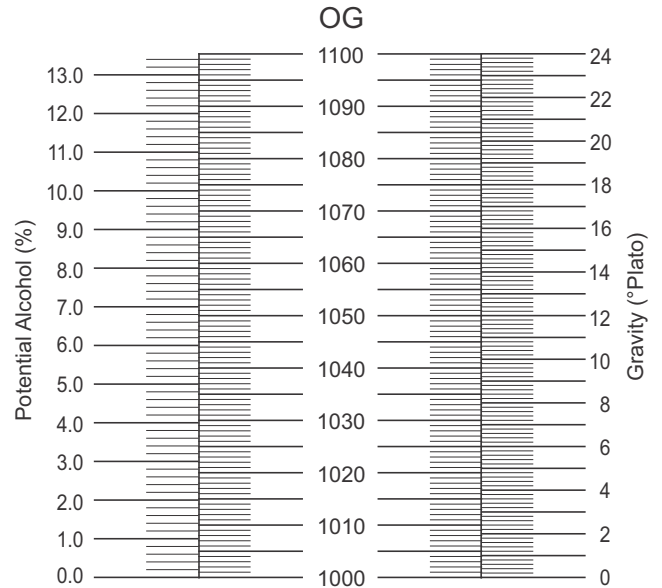
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

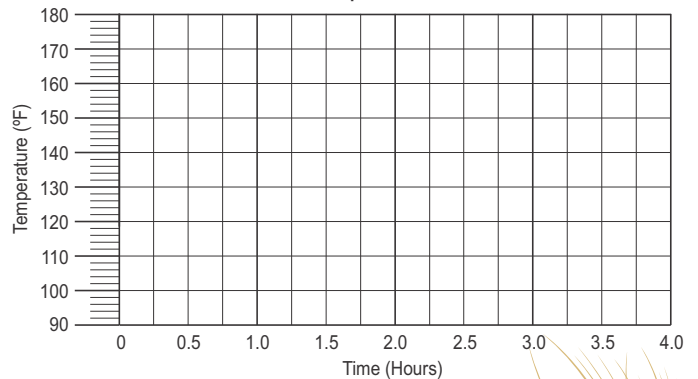
Saccharification Rest: 150°F for 75 Minutes
Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)



Mash Temperature and Time



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