



# ONIARIO BEERKEGS.COM

1.855.KEG.BEER

## *OBK Belgian Quad*

STYLE

### Belgian Dark Ale

ESTIMATED SRM: 21

ESTIMATED IBU: 27

ESTIMATED OG: 1.087

ESTIMATED FG: 1.019

ESTIMATED ABV: 9%

PRE-BOIL VOL: 4.25 gal.

POST-BOIL VOL: 3.25 gal.

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

ALL-GRAIN

# Ingredients

# Author's Instructions

LBS. OZ.		GRAIN BILL
9	0	Pilsner
1	0	D-180 - Belgian Candi Syrup

MASH SCHEDULE
Sacch' Rest: 150°F for 60 Minutes

OZ.	HOPS
1	Hallertauer

OZ.	MIN.	BOIL ADDITIONS & TIMES
1	60	Hallertauer

#	YEAST
1	Pkg Safale T-58 Specialty Ale Yeast
	or
	(See Packing List for Liquid Option)

FERMENTATION		
28	Days	Primary

OPTIONAL (NOT INCLUDED)

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