

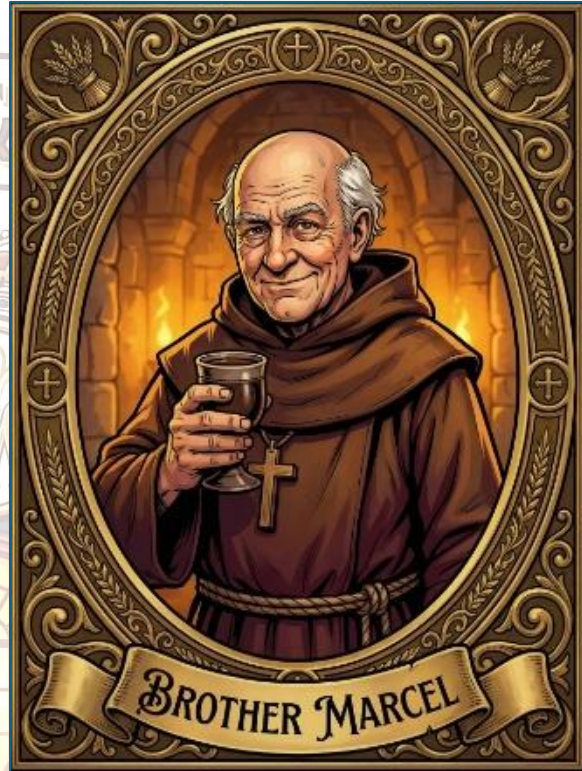
BROTHER MARCEL'S BELGIAN QUADRUPEL

Monastic Quality. Working Class Style.

5-GALLON ALL-GRAIN HOMEBREW RECIPE

THE CHARACTER

Brother Marcel has brewed the same beer in the same stone abbey for forty years. He has never rushed. He has never changed the recipe. He has never once considered that there might be a faster way. There isn't. A friar of few words and deep patience, Marcel understands something that most modern brewers have forgotten: great beer is not invented. It is waited for. The yeast decides the timeline. The seasons decide the temperature. The brewer's only job is to pay attention and stay humble. His Belgian Quadrupel is the most complex beer in the Duffy & Ward lineup — and the most humble. He hands you a goblet and says nothing. The beer speaks for itself.



THE STYLE

The Belgian Quadrupel represents the pinnacle of monastic brewing tradition — the strongest, richest, and most complex beer produced within the walls of a monastery. The monastic tradition dates back centuries, with monks brewing beer both for their own sustenance and to fund their communities and charitable works. Belgian abbey ales are classified loosely by strength: Enkel (single) is the lightest, followed by Dubbel (double), Tripel (triple), and Quadrupel (quadruple), the strongest.

The Quad as a distinct style was essentially codified by the La Trappe brewery (Brouwerij De Koningshoeven) in the Netherlands in 1991, though beers of similar strength and character had been brewed in Belgian monasteries for generations. The most revered example is *Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers*. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

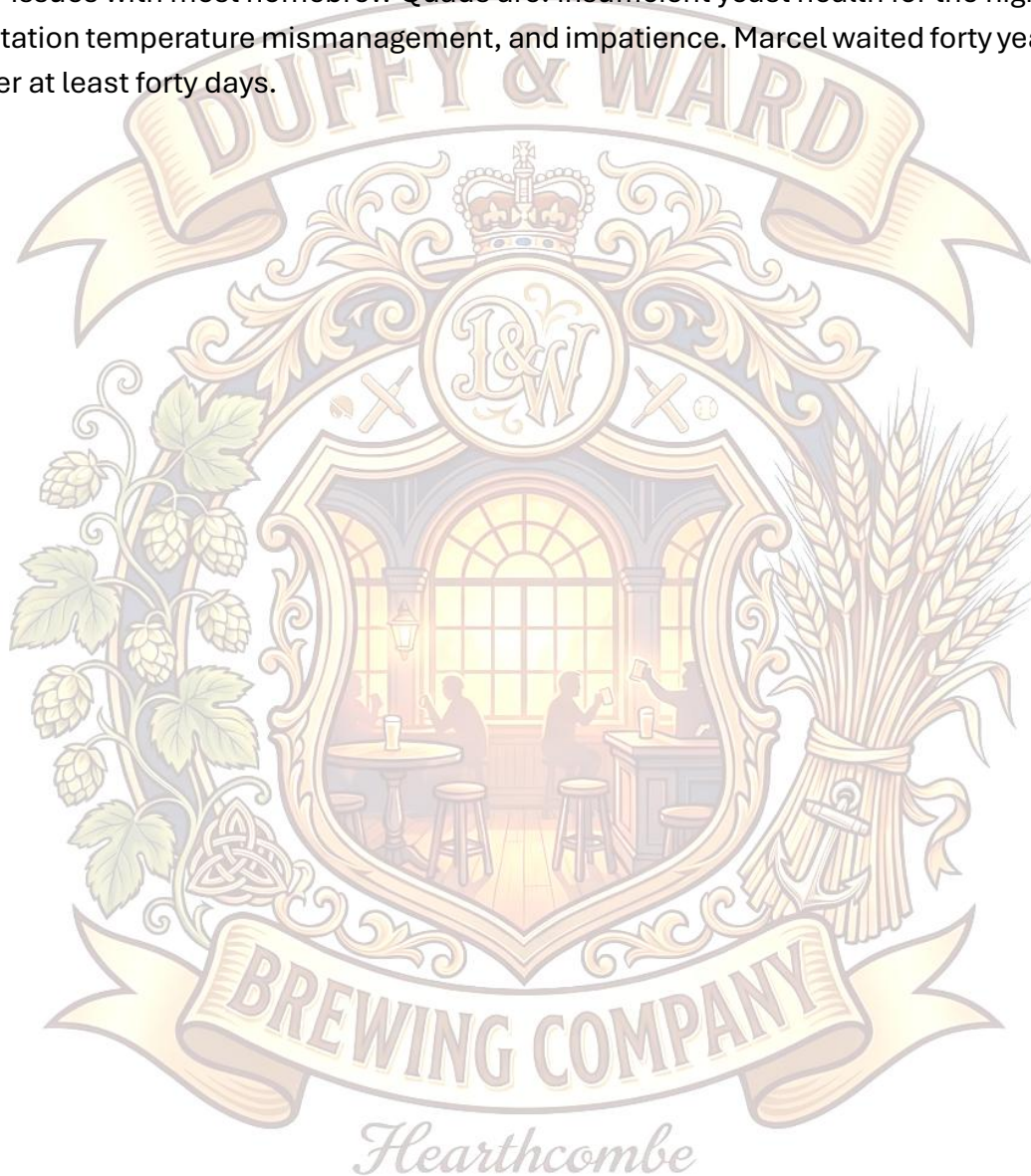
Westvleteren 12, brewed by the monks of the Sint-Sixtus Abbey in Belgium, frequently rated as one of the finest beers in the world. St. Bernardus Abt 12, brewed from what is believed to be the original Westvleteren recipe, is more widely available and equally magnificent.



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A true Quad is a beer of profound depth — dark, rich, and layered with fruit, spice, and warmth that unfolds over the course of an hour in the glass. It is brewed with patience, aged with respect, and consumed with contemplation. It is not a beer to be rushed. Brother Marcel would not approve.

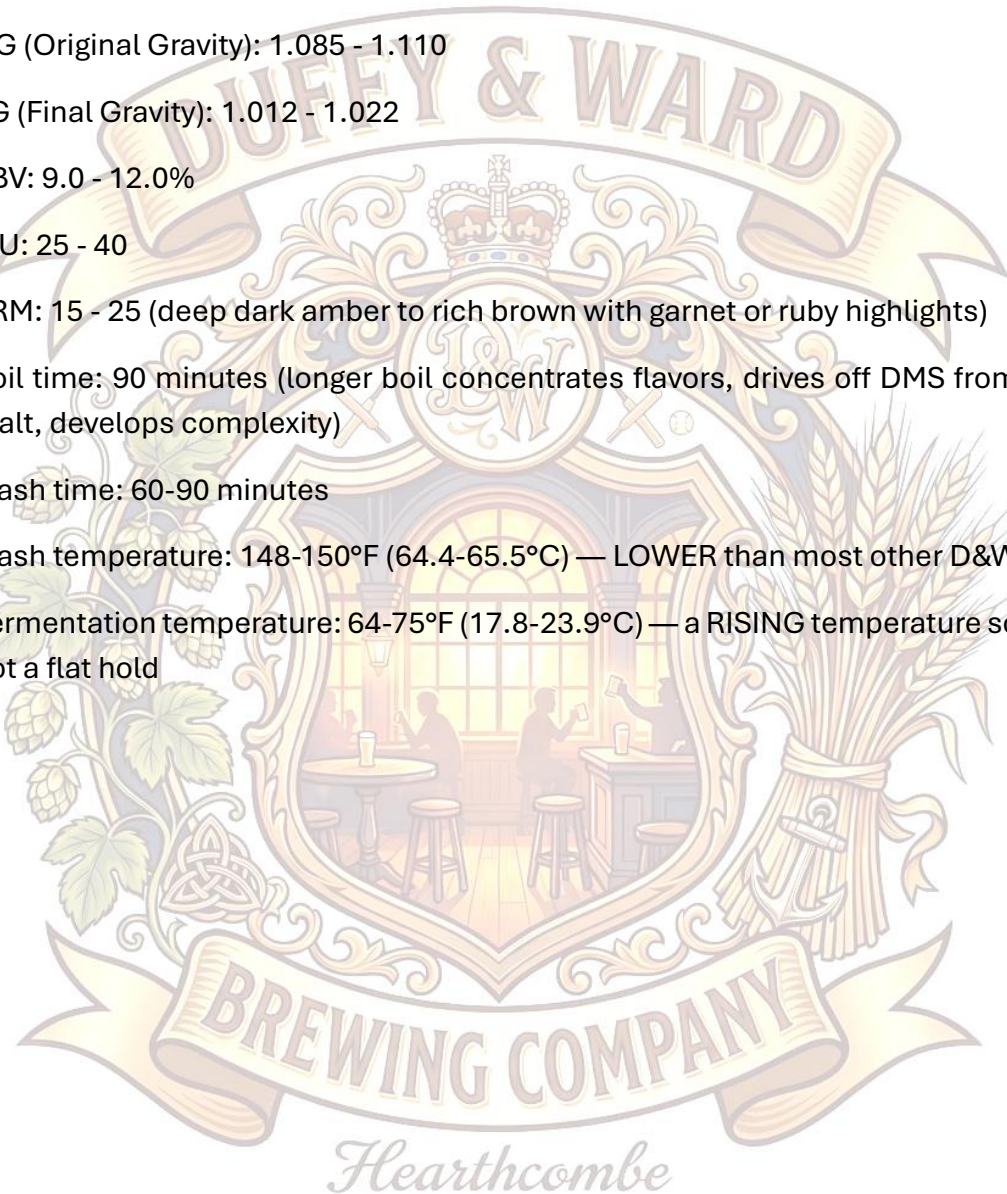
The key issues with most homebrew Quads are: insufficient yeast health for the high gravity, fermentation temperature mismanagement, and impatience. Marcel waited forty years. Give this beer at least forty days.



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THE SPECS

- Batch size: 5 gallons (into fermenter)
- Pre-boil volume: 7.5 gallons (higher volume — longer boil concentrates wort, same as the Imperial Stout)
- OG (Original Gravity): 1.085 - 1.110
- FG (Final Gravity): 1.012 - 1.022
- ABV: 9.0 - 12.0%
- IBU: 25 - 40
- SRM: 15 - 25 (deep dark amber to rich brown with garnet or ruby highlights)
- Boil time: 90 minutes (longer boil concentrates flavors, drives off DMS from Pilsner malt, develops complexity)
- Mash time: 60-90 minutes
- Mash temperature: 148-150°F (64.4-65.5°C) — LOWER than most other D&W beers
- Fermentation temperature: 64-75°F (17.8-23.9°C) — a RISING temperature schedule, not a flat hold



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THE WATER

Start with RO or distilled water — build from scratch

Treat ALL water with one Campden tablet per 20 gallons to remove chlorine and chloramine

Target a soft to moderately mineral water profile. Belgian brewing water is typically soft — much softer than Burton or London. Belgian yeast does the heavy lifting in this style — the water stays quiet and lets the yeast work. Similar philosophy to the Hefeweizen water but with slightly more mineral support for the massive grain bill.

Mineral Additions (for 10 gallons total water — mash plus sparge):

- Gypsum (calcium sulfate): 2 grams
 - Very low sulfate — we do NOT want hop-accentuated dryness
 - The bitterness in a Quad should be soft and rounded, not sharp and dry
- Calcium chloride: 3 grams
 - Moderate chloride supports the rich, full malt character
 - Enhances the perception of body and sweetness
- Epsom salt (magnesium sulfate): 1 gram
 - Minor contribution — yeast health
- Lactic acid (88%): as needed to achieve mash pH of 5.2 - 5.4
 - The dark specialty malts will help lower pH
 - Start with 1-2 ml and measure

Target Water Profile (approximate ppm):

- Calcium: 50-80
- Magnesium: 5-10
- Sodium: 10-20
- Sulfate: 40-60

- Chloride: 60-80
- Bicarbonate: 30-60

Note: Soft water. Quiet water. Water that knows its place. The yeast is the artist. The malt is the canvas. The water is the easel — essential but invisible. Brother Marcel does not draw attention to the easel.



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THE GRAIN BILL

This is the SECOND most complex grain bill in the lineup after the Imperial Stout. But where Burton's Stout is about roasted darkness, Marcel's Quad is about layered sweetness and depth. No roasted barley. No black patent. No chocolate malt. The darkness comes from dark crystal malts, dark candi sugar, and caramelization during the long boil. The complexity comes from the YEAST.

- Belgian Pilsner malt: 12.0 lbs (67%)
 - NOT Maris Otter. NOT American two-row. Belgian or Continental Pilsner malt.
 - This is the traditional base for ALL Belgian abbey ales
 - Provides a clean, slightly bready, lightly honeyed base that lets the specialty malts and yeast shine
 - Belgian Pilsner malt has a more delicate character than Maris Otter — less biscuity, more refined
 - Weyermann Pilsner, Dingemans Pilsner, or Castle Pilsner are all excellent choices
 - The large quantity is necessary — this is a BIG beer
- Munich malt: 1.5 lbs (8.5%)
 - Adds bready, toasty depth
 - Fills out the middle of the malt profile
 - Provides richness without adding color or sweetness from crystal malts
 - Supports the complex fermentation flavors the Belgian yeast will create
- Aromatic malt: 0.75 lb (4%)
 - A specialty Belgian malt — intensely malty, almost honey-like
 - Adds a deep, rich, bread-crust-on-steroids character
 - More assertive than Munich — a little goes a long way

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- Traditional in Belgian strong dark ales
- If unavailable, use an additional 0.75 lb of Munich malt
- Special B malt: 0.75 lb (4%)
 - THE signature Belgian dark crystal malt
 - Adds intense raisin, plum, dark dried fruit, dark caramel, and a touch of burnt sugar
 - This malt is what gives Belgian dark ales their distinctive dark fruit character
 - There is NO substitute. If your homebrew shop doesn't carry Special B, order it online.
 - Without Special B, you haven't brewed a Belgian Quad. You've brewed a strong dark ale missing its soul.
 - Do not exceed 1.0 lb — too much creates harsh, astringent, tannic flavors
- Crystal 80L: 0.5 lb (2.75%)
 - Adds mid-range caramel sweetness
 - Bridges the gap between the light base malt and the intense Special B
 - Provides body and residual sweetness
- CaraMunich or Crystal 120L: 0.25 lb (1.5%)
 - Adds deep caramel, dark toffee, and color depth
 - Supports the Special B without competing with it
- White wheat malt: 0.25 lb (1.5%)
 - Traditional in many Belgian recipes
 - Adds a slight silky quality to the mouthfeel
 - Improves head retention in a high-alcohol beer where head retention is naturally challenged

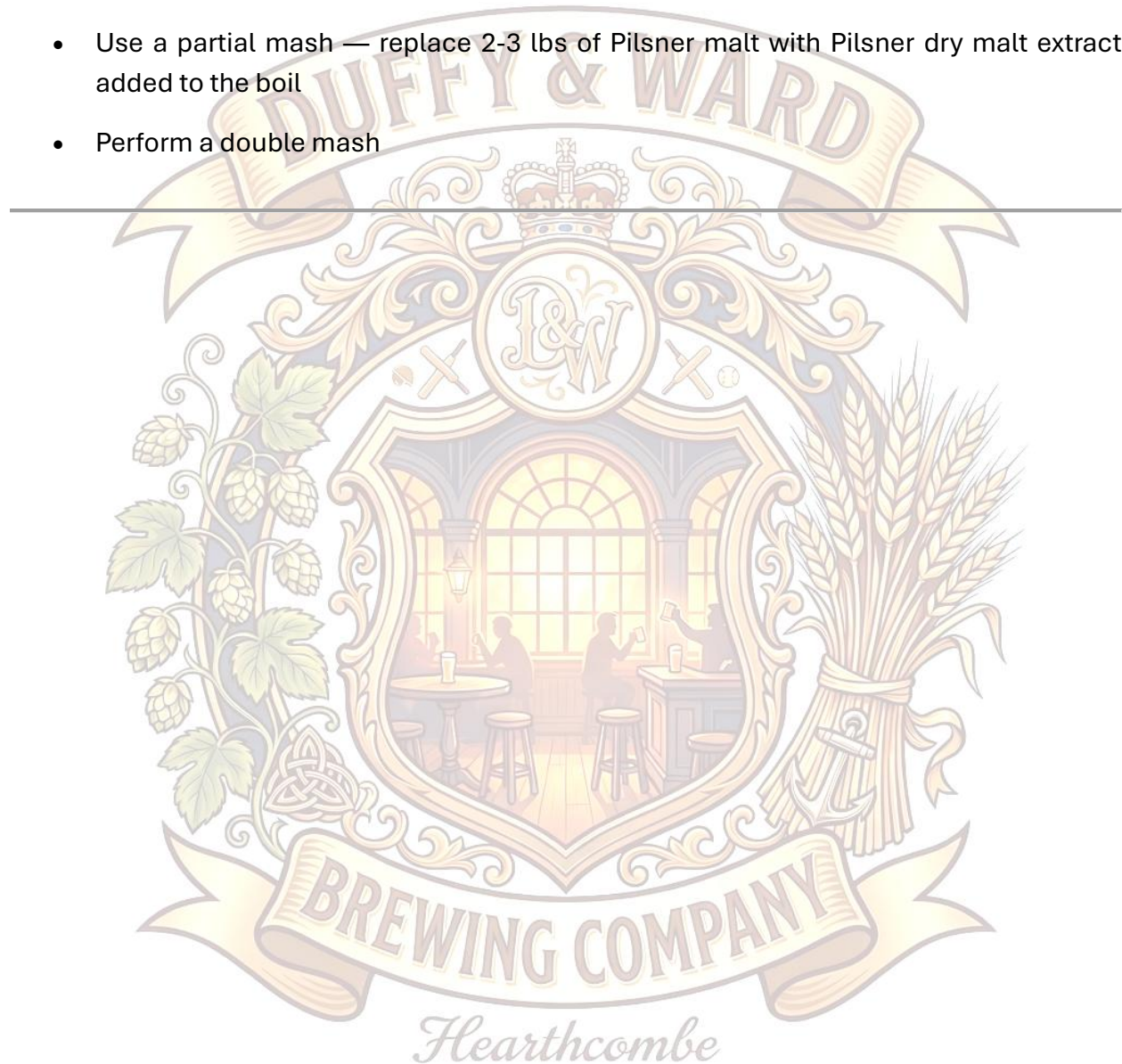
Sugar Additions — Essential to the style:

- Dark Belgian candi sugar: 1.0 lb (added to boil)
 - This is NOT regular table sugar. This is NOT brown sugar. This is NOT corn sugar.
 - Dark Belgian candi sugar (D-180 or D-240) is a specialty ingredient
 - It adds deep dark fruit flavors — raisin, plum, fig, dark caramel, burnt sugar, rum
 - It adds fermentable sugar that RAISES the ABV without adding body or sweetness
 - The yeast consumes the candi sugar completely, producing alcohol and CO₂ without residual sweetness
 - This is the secret to Belgian strong ales — they are HIGH ABV but not syrupy because the sugar ferments completely while the malt provides the body
 - Without candi sugar, the beer will be either too sweet (if you add more malt) or too low in alcohol (if you don't)
 - D-180 is the most common grade for Quads — dark, rich, intense
 - Available from homebrew shops or online — CandySyrup.com produces excellent products
 - Add during the BOIL at 15 minutes remaining — it dissolves quickly in hot wort
- Optional: Light Belgian candi sugar or table sugar: 0.5 lb (added to boil)
 - Additional fermentable sugar to boost gravity and ABV
 - Lightens the body further — keeps the beer drinkable despite the high alcohol
 - Add at 15 minutes remaining in the boil along with the dark candi sugar
 - If your OG is already at target without this addition, skip it

Total grain bill: approximately 16.0 lbs grain plus 1.0-1.5 lbs sugar

Note on the grain bill size: Like the Imperial Stout, this is a LOT of grain. Your mash tun needs to handle approximately 16 lbs of grain plus strike water. If capacity is an issue:

- Reduce batch size to 4 gallons
- Use a partial mash — replace 2-3 lbs of Pilsner malt with Pilsner dry malt extract added to the boil
- Perform a double mash

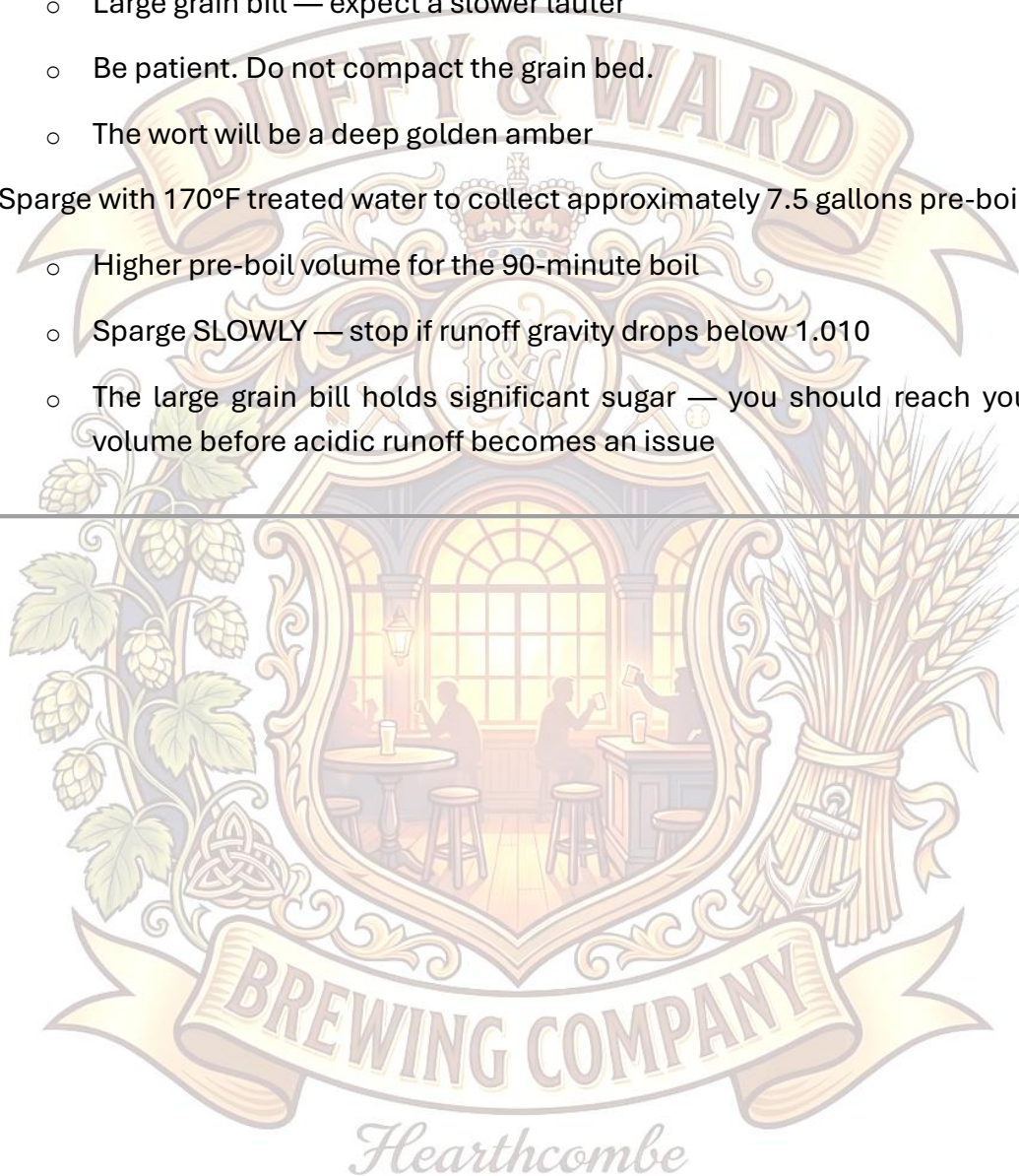


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MASH INSTRUCTIONS

- Strike water volume: approximately 5.0 gallons (1.25 quarts per pound — lower ratio for the large grain bill)
- Strike water temperature: approximately 159°F (to achieve 148-150°F mash temp — the large grain mass absorbs significant heat)
- Mash in at 148-150°F (64.4-65.5°C) — hold for 60-90 minutes
 - This is the LOWEST mash temperature in the lineup
 - LOW mash temperature is CRITICAL for Belgian Quad
 - 148-150°F produces a highly fermentable wort — most of the sugars will be consumed by the yeast
 - This creates a DRIER beer despite the enormous starting gravity
 - Without this dry finish, a 10-11% beer would taste like syrup
 - The candi sugar addition further boosts fermentability
 - The combination of low mash temperature + candi sugar = high alcohol + dry finish + drinkable despite the strength
 - THAT is the monks secret. Big beer that doesn't taste big. Strength disguised as elegance.
 - If you mash at 154°F like the English ales, the beer will be undrinkably sweet. Do NOT mash high.
 - 60 minutes is sufficient. 90 minutes ensures complete conversion of the large grain bill.

- Mash out at 168°F for 10 minutes
 - Recommended for this grain bill — aids lautering
- Vorlauf until wort runs clear
 - Large grain bill — expect a slower lauter
 - Be patient. Do not compact the grain bed.
 - The wort will be a deep golden amber
- Sparge with 170°F treated water to collect approximately 7.5 gallons pre-boil volume
 - Higher pre-boil volume for the 90-minute boil
 - Sparge SLOWLY — stop if runoff gravity drops below 1.010
 - The large grain bill holds significant sugar — you should reach your target volume before acidic runoff becomes an issue



THE HOPS

Belgian Quad is NOT about hops. At all. The hops provide BALANCE — a structural counterweight to the massive malt sweetness and complex yeast character. If you can identify the hop variety in the finished beer, you've used too much. The Belgian yeast, the Special B, and the dark candi sugar are the stars. The hops are the curtain rod — holding things up from behind.

- Magnum: 1.0 oz at 90 minutes (bittering — added at START of the 90-minute boil)
 - Clean, neutral, high alpha acid bittering hop
 - Provides firm bitterness without adding specific hop flavor
 - Approximately 28-35 IBU
 - Added early so the bitterness is smooth and fully integrated by the time the beer is finished
- Styrian Goldings: 0.5 oz at 15 minutes (flavor)
 - A Slovenian-grown variant of English Fuggles
 - Traditional in Belgian brewing
 - Adds a very subtle earthy, slightly spicy note
 - NOT prominent — just a whisper of herbal complexity
 - Approximately 3-4 additional IBU
- No late hop additions. No flameout additions. No dry hops.
 - This is a MALT AND YEAST beer. The hops balance. Period.

Total hops: 1.5 oz

- Magnum: 1.0 oz
- Styrian Goldings: 0.5 oz

Total IBU: approximately 30-38

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Alternative Hops:

If Magnum is unavailable for bittering:

- Warrior — clean, neutral, high alpha
- Target — English high alpha, clean
- Columbus — slightly more assertive but works

If Styrian Goldings is unavailable for flavor:

- Hallertau Mittelfrüh — noble hop, delicate, appropriate for Belgian styles
- Saaz — Czech noble hop, floral and spicy, traditional in some Belgian recipes
- East Kent Goldings — the English parent of Styrian Goldings

Note: The hop bill is TINY — 1.5 oz total for a 5-gallon batch of 10%+ beer. Compare this to the IPA's 7.0 oz. The hops are the quietest they will be in any Duffy & Ward recipe. Brother Marcel values humility. His hops practice what he preaches.



THE YEAST

If the Hefeweizen yeast is the most important ingredient in the Baron's beer, the Belgian yeast is the most important ingredient in Marcel's. But where Hefeweizen yeast does ONE extraordinary thing (banana and clove), Belgian Quad yeast does MANY extraordinary things — dark fruit esters, peppery phenols, spicy clove-like notes, subtle banana, dried cherry, plum, and a dozen other flavors that emerge depending on temperature, pitch rate, and oxygen levels.

The yeast transforms simple Pilsner malt and candi sugar into one of the most complex flavor experiences in all of brewing. Brother Marcel adds ingredients. The yeast adds the miracle.

Primary recommendation: Wyeast 3787 (Trappist High Gravity) or White Labs WLP530 (Abbey Ale)

- THE classic Belgian yeast — reportedly sourced from Westmalle Abbey
- Extremely high alcohol tolerance — handles 12%+ ABV without complaint
- Produces complex fruity esters — dark stone fruit, raisin, plum, fig, cherry, banana
- Produces spicy phenols — clove, pepper, subtle allspice
- Vigorous fermenter — expect aggressive fermentation despite the high gravity
- Moderate to low flocculation — benefits from cold conditioning for clarity
- Temperature sensitive — flavor profile changes dramatically with temperature
 - At lower temperatures (64-68°F): more restrained, more clove/pepper, less fruit
 - At higher temperatures (72-78°F): more fruit, more complexity, more alcohol warmth
 - The RISING TEMPERATURE SCHEDULE is the key — start low, finish high
- This yeast is MESSY — produces enormous krausen
 - Use a blowoff tube for the first 3-4 days
 - Same warning as the Hefeweizen — this yeast does not respect airlocks

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Alternative: Wyeast 1214 (Belgian Abbey) or White Labs WLP540 (Abbey IV)

- Slightly less characterful than 3787/WLP530
- More predictable and less messy
- Still produces excellent Belgian Quad character
- Good choice if you want a slightly less wild ride

Second alternative: Safbrew BE-256 (Abbaye) dry yeast

- Belgian abbey dry yeast
- Convenient — no starter required
- Good alcohol tolerance
- Produces Belgian character but with less complexity than the liquid options
- Acceptable but the beer will be less INTERESTING than with 3787/WLP530
- Brother Marcel would tolerate it. He would not consider it worthy of the abbey.

Third alternative: Safbrew T-58 dry

- Another Belgian dry yeast option
- More phenolic (peppery/spicy) than BE-256
- Less fruity ester production
- Lower alcohol tolerance — may struggle above 10% ABV
- Use only if other options are unavailable

YEAST PREPARATION — CRITICAL

A Belgian Quad with an OG of 1.085-1.110 is an EXTREMELY stressful environment for yeast. This is the highest gravity beer in the entire D&W collection — even bigger than the Imperial Stout. Yeast health is everything.

If using liquid yeast (Wyeast 3787 or WLP530):

- Make a 2.0-2.5 liter starter 24-48 hours before brew day
 - This is the LARGEST starter of any beer in the lineup
 - Target approximately 400-500 billion yeast cells
 - A stir plate is STRONGLY recommended — it roughly doubles cell production per starter
 - Without a stir plate, consider making a 3.0 liter starter or stepping up in two stages (1.5L starter, let it ferment, add more wort, let it ferment again)
 - The single most common cause of BAD homebrew Belgian Quad is under-pitching
 - Under-pitched Quad = stuck fermentation, fusel alcohols (hot/solvent-like), incomplete attenuation (too sweet), and off-flavors
- Allow starter to reach high krausen before brew day
- Chill the starter the night before brew day
- Decant the spent starter beer off the top — the dark, oxidized starter liquid can add off-flavors to this delicate style
- Pitch the thick yeast slurry only

If using dry yeast (BE-256 or T-58):

- Pitch THREE packets — do NOT attempt a Belgian Quad with a single packet of dry yeast
- Rehydrate all three packets in 12 oz of sterile water at 77°F for 15 minutes
- Pitch the full rehydrated slurry

Oxygenation — DOUBLE for this beer:

- Shake the fermenter vigorously for 5 FULL MINUTES
 - Not 2-3 minutes like lighter beers
 - The yeast needs abundant oxygen to build cell walls for the demanding high-alcohol fermentation ahead
- OR use an oxygenation stone with pure O2 for 90-120 seconds
- SOME Quad brewers oxygenate TWICE — once at pitching, and again 12-18 hours later
 - This is controversial but many experienced Belgian brewers swear by it for high-gravity fermentation
 - The second oxygenation provides a boost to the yeast during the most stressful phase
 - If you choose to do this, briefly open the fermenter at the 12-18 hour mark (before active fermentation creates a protective CO2 blanket), add 60 seconds of O2, and reseal
 - This is an ADVANCED technique — for your first Quad, a single thorough oxygenation with the starter pitch is sufficient

THE PROCESS — BREW DAY

This is the LONGEST brew day in the Duffy & Ward lineup. The 90-minute boil, the large grain bill, and the deliberate approach required mean you should set aside 7-8 hours. Brother Marcel brews with patience. So should you.

- Step 1: Collect and treat water — RO or distilled, add minerals, add Campden tablet. You need approximately 10 gallons total — strike water plus sparge water. Treat all water identically.
- Step 2: Heat strike water to approximately 159°F. The large grain mass absorbs significant heat — overshoot your strike temperature slightly.
- Step 3: Mash in — add grain SLOWLY, stir THOROUGHLY. 16 lbs of grain. Take your time. Prevent dough balls. Target 148-150°F. This LOW temperature is essential — do not accidentally mash high. Double-check with a thermometer at multiple points in the mash. Check mash pH — target 5.2 to 5.4. The specialty malts will help lower pH but the large quantity of Pilsner malt may need acid assistance.
- Step 4: Hold mash at 148-150°F for 60-90 minutes. 90 minutes is preferred for this beer — the low mash temperature means slower conversion. Stir gently at 30 and 60 minutes to equalize temperature. An iodine test at 60 minutes can confirm conversion is complete — a drop of wort on a white plate should not turn black when mixed with a drop of iodine.
- Step 5: Mash out at 168°F for 10 minutes. Important for this grain bill — aids lautering.
- Step 6: Vorlauf — recirculate SLOWLY until wort runs clear. Large grain bill — patience required. If it sticks, gently stir the top inch and restart. The wort will be a rich golden amber.
- Step 7: Sparge with 170°F treated water — collect approximately 7.5 gallons. Sparge SLOWLY. Stop when runoff gravity drops below 1.010.
- Step 8: Bring to a rolling boil. WATCH FOR BOILOVER — high-gravity wort boils over aggressively. The hot break will be intense — foaming, bubbling, threatening. Keep a spray bottle of cold water handy. Reduce heat temporarily if the boil threatens to overrun. Once the hot break subsides (10-15 minutes), you can relax.

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- Step 9: Add bittering hops — 1.0 oz Magnum at 90 minutes (start of the boil).
- Step 10: Continue rolling boil. The 90-minute boil drives off DMS from the Pilsner malt, concentrates the wort, caramelizes sugars, develops melanoidins, and deepens the color.
- Step 11: At 15 minutes remaining — add the dark Belgian candi sugar. Add the 1.0 lb of dark candi sugar (and optional 0.5 lb light sugar if using). Stir thoroughly to dissolve completely. The candi sugar will darken the wort further and add its distinctive dark fruit aroma.
- Step 12: At 15 minutes remaining — add flavor hops — 0.5 oz Styrian Goldings.
- Step 13: At 10 minutes remaining — add one Whirlfloc tablet (optional but recommended).
- Step 14: At flameout — begin chilling immediately. Chill to 64°F as quickly as possible. High-gravity wort chills MORE SLOWLY than standard-gravity wort — it's thicker. Be patient but thorough.
- Step 15: Transfer to sanitized fermenter. Leave as much trub behind as possible.
- Step 16: AERATE AGGRESSIVELY — 5 full minutes of shaking or 90-120 seconds of pure O₂. This is the most critical oxygenation of the entire D&W lineup.
- Step 17: Pitch yeast — the full 2.0-2.5 liter starter slurry.
- Step 18: ATTACH A BLOWOFF TUBE, NOT AN AIRLOCK. Wyeast 3787 and WLP530 are EXPLOSIVE fermenters. The krausen from a Belgian Quad fermented with 3787 is LEGENDARY. It WILL overflow an airlock within 24-48 hours. Run sanitized tubing from the fermenter into a jar of sanitizer water. Place a towel under the fermenter. After 4-5 days, when the krausen drops, switch to a standard airlock.
- Step 19: Place in temperature-controlled environment at 64°F.

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FERMENTATION — THE RISING TEMPERATURE SCHEDULE

This is the MOST complex fermentation protocol in the entire D&W lineup. The temperature schedule is what separates a good Quad from a great one. Brother Marcel understands seasons. He understands that warmth follows cold. He understands that patience creates complexity.

Days 1-3: 64°F (17.8°C) — THE QUIET START

- Pitch at 64°F and HOLD
- Active fermentation should begin within 12-24 hours
- The krausen will build rapidly — check the blowoff tube regularly
- At this low temperature, the yeast produces LESS fruity esters and MORE subtle complexity
- You are laying the FOUNDATION — clean, structured, controlled
- The yeast is building strength before the real work begins

Days 4-5: RAISE TO 68°F (20°C)

- Increase temperature by 2°F per day
- The yeast is now in full active fermentation
- At 68°F, ester production increases — you begin to develop the fruit character
- The beer is still restrained at this point — building layers

Days 6-8: RAISE TO 72°F (22.2°C)

- Continue increasing temperature by 2°F per day
- At 72°F, the Belgian yeast character BLOSSOMS
- Dark fruit esters — plum, raisin, fig, dark cherry — emerge in force
- Spicy phenols — pepper, clove, subtle allspice — develop
- The complexity that defines Belgian Quad is being created RIGHT NOW
- This is the heart of the fermentation — the most important days

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Days 9-14: RAISE TO 75-78°F (23.9-25.6°C) — THE FINISH

- Push the temperature higher for the final phase
- At these temperatures, the yeast finishes consuming the remaining fermentable sugars
- The high temperature ensures COMPLETE attenuation — critical for a drinkable 10%+ beer
- Additional ester production adds the final layers of complexity
- The alcohol becomes smoother and more integrated
- This is the diacetyl rest equivalent for Belgian yeast — the warmth allows the yeast to clean up any remaining off-flavors
- Do NOT exceed 78°F — above this temperature, the yeast produces harsh fusel alcohols and solvent-like phenols

Days 14-21: HOLD AT 75°F

- Let the beer sit warm
- The yeast continues slow work — cleaning up, conditioning, polishing
- Check gravity at day 14 and again at day 18-21
- Fermentation is complete when gravity is stable over three consecutive days
- Target FG: 1.012 - 1.022
 - This is a WIDE range
 - 1.012 = very dry Quad with prominent alcohol and restrained sweetness
 - 1.022 = sweeter, richer, more residual malt character
 - Both are correct depending on yeast strain, mash temperature, and sugar additions
 - If gravity is stuck above 1.025, the yeast may need help — rouse by swirling, ensure temperature is at 75-78°F, wait another week. As a last resort, pitch champagne yeast (Lalvin EC-1118)

The Rising Temperature Schedule Summarized:

- Days 1-3: 64°F — foundation
- Days 4-5: 68°F — building
- Days 6-8: 72°F — blossoming
- Days 9-14: 75-78°F — finishing
- Days 14-21: 75°F — polishing

The temperature STARTS where the English ales FINISH. And the temperature FINISHES where most brewers would panic. This is intentional. Belgian yeast is DIFFERENT. It thrives in warmth. It creates beauty in heat. It is not an English yeast pretending to be wild. It is its own creature entirely.



CONDITIONING — PATIENCE IS NOT OPTIONAL

Belgian Quad requires the LONGEST conditioning of any beer in the D&W lineup. Longer than the Imperial Stout. This beer needs TIME.

Warm conditioning: After fermentation is complete, allow the beer to sit at 70-75°F for 1-2 additional weeks.

- The flavors are melding
- The alcohol is integrating
- The harsh edges of young Quad are softening
- The dark fruit character is deepening
- DO NOT RUSH THIS STAGE
- Young Belgian Quad tastes hot, harsh, one-dimensional, and disappointing
- Conditioned Belgian Quad tastes like angels singing in a stone abbey
- The difference between those two things is TIME

Cold conditioning: Cold crash at 34-38°F for 2-4 weeks

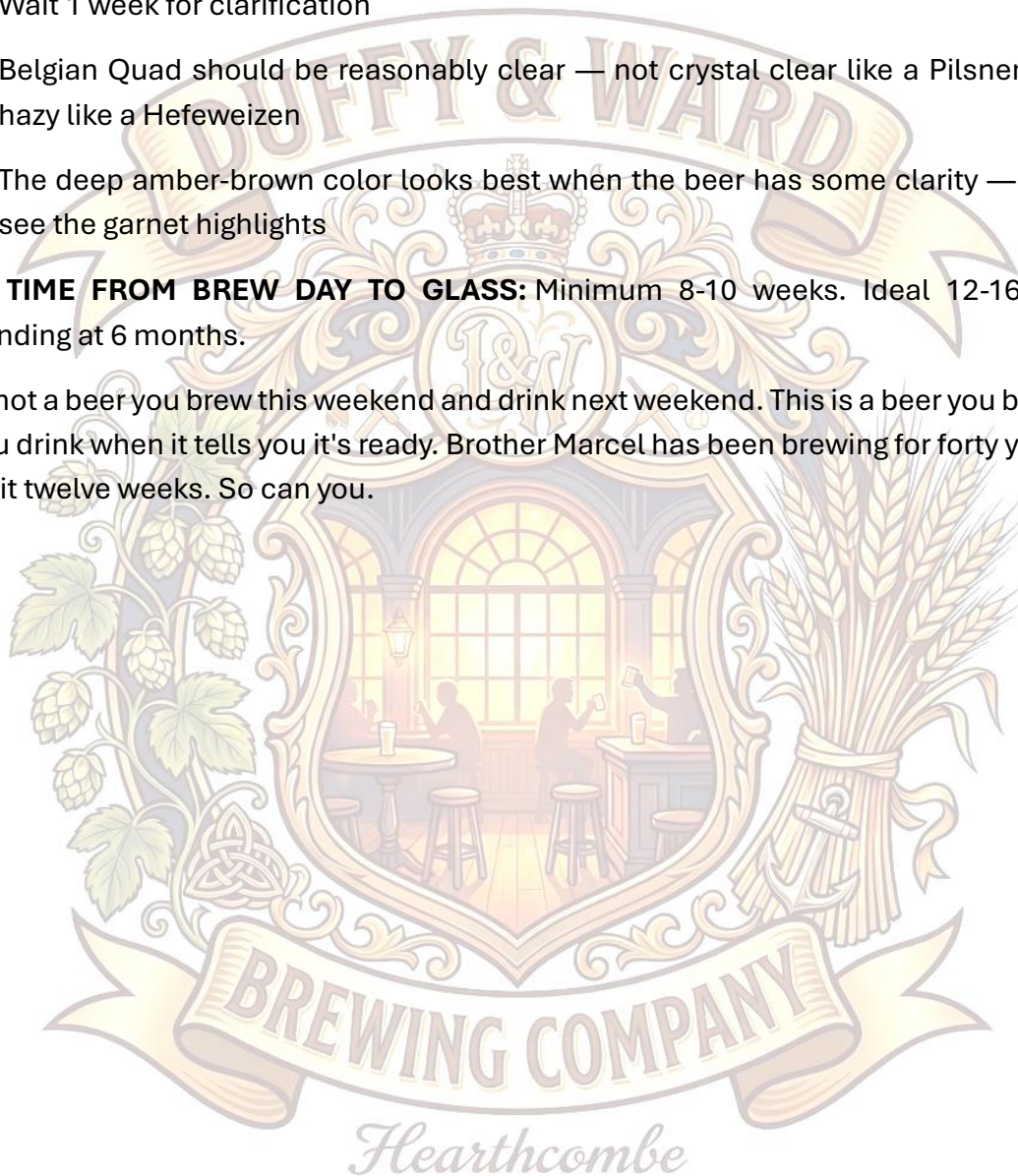
- YES — 2-4 WEEKS of cold conditioning
- The Belgian yeast slowly settles out — it takes longer than English or American yeast
- The flavors continue to meld at cold temperatures
- The beer clarifies — slowly, beautifully
- The alcohol softens further
- Each week in cold storage makes a noticeable improvement

Optional: Add gelatin finings after 1 week of cold conditioning

- Dissolve 1 teaspoon of unflavored gelatin in 1 cup of 150°F water
- Add to fermenter
- Wait 1 week for clarification
- Belgian Quad should be reasonably clear — not crystal clear like a Pilsner but not hazy like a Hefeweizen
- The deep amber-brown color looks best when the beer has some clarity — you can see the garnet highlights

TOTAL TIME FROM BREW DAY TO GLASS: Minimum 8-10 weeks. Ideal 12-16 weeks. Outstanding at 6 months.

This is not a beer you brew this weekend and drink next weekend. This is a beer you brew now and you drink when it tells you it's ready. Brother Marcel has been brewing for forty years. He can wait twelve weeks. So can you.



PACKAGING

Kegging (Preferred):

- Transfer to sanitized keg
- Purge headspace with CO₂ — multiple purges. This beer has too much invested to lose to oxidation.
- Carbonate at 12-14 PSI at 38°F for 7-10 days
- Target carbonation: 2.4 - 3.0 volumes CO₂
 - HIGHER carbonation than the English ales
 - Belgian ales are traditionally more carbonated — the effervescence lifts the heavy body and carries complex aromas
 - The carbonation should be LIVELY — you should feel it on your tongue
 - It counterbalances the sweetness and richness, keeping the beer drinkable

Bottling:

- Prepare priming solution: 4.0 - 4.5 oz corn sugar dissolved in 2 cups boiling water, cooled
 - Higher carbonation target — more priming sugar
 - Calculate carefully based on fermentation temperature using a priming calculator
- CRITICAL: After extended cold conditioning, the yeast count may be very low
 - The beer may not bottle-condition properly without additional yeast
 - Add a small amount of fresh, neutral yeast to the bottling bucket — Safale US-05 or champagne yeast, just 1-2 grams
 - This fresh yeast consumes the priming sugar and carbonates the bottles
 - Without this addition, bottles may remain flat for months

- Add priming solution to bottling bucket
- Transfer beer onto priming solution GENTLY — minimize all oxygen exposure
- Fill bottles, cap
 - Use HEAVY DUTY bottles — Belgian-style bottles, swing-tops, or bottles rated for high carbonation
 - High carbonation + high alcohol = high pressure in the bottle
 - Standard thin-walled bottles can fail. Same warning as the Hefeweizen.
- Condition at room temperature (68-72°F) for 3-4 weeks
 - Test one bottle at 3 weeks — if adequately carbonated, refrigerate the rest
 - If under-carbonated, give it another 1-2 weeks at room temperature

CELLAR AGING: This beer ages BEAUTIFULLY

- Store bottles upright in a cool, dark place (55-65°F)
- The beer improves steadily for 1-3 years
- At 3 months: good. At 6 months: better. At 1 year: outstanding. At 2 years: transcendent.
- The dark fruit, caramel, and alcohol integrate into a seamless, port-wine-like complexity
- If you can resist opening all of them, save 2-3 bottles for one year from brew day. You will thank yourself.

SERVING

Glass: Belgian goblet or chalice — a wide-bowled stemmed glass

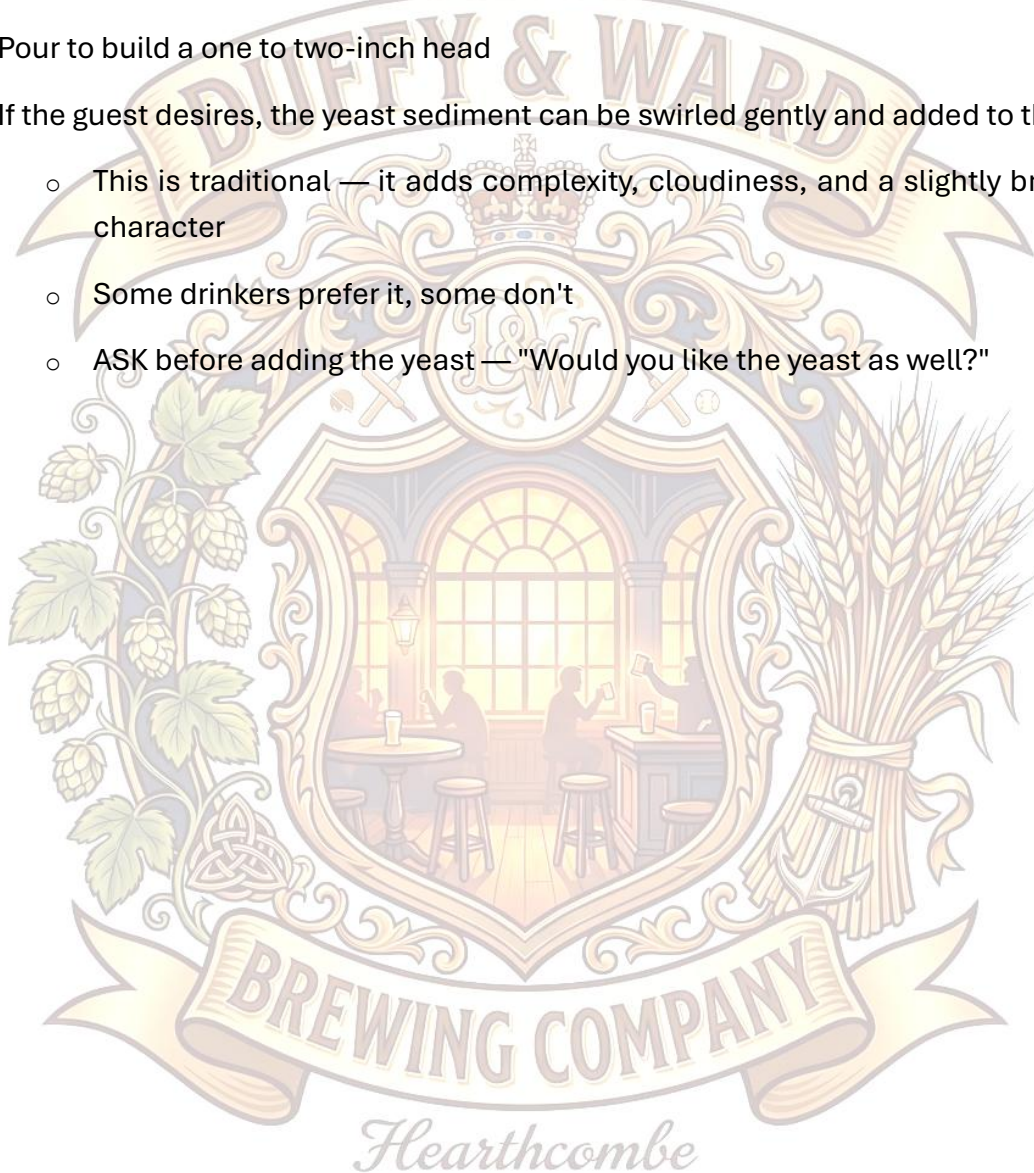
- The wide bowl allows the complex aromas to develop and the carbonation to express itself
- The wide opening encourages slow sipping
- The stem keeps your hand from warming the beer too quickly
- A tulip glass is also acceptable — slightly narrower, concentrates aromas more
- DO NOT serve in a pint glass. The aromatics dissipate before you smell them.
- Present the bottle alongside the glass — the label is part of the experience
- Pour TABLESIDE if possible — this is a ritual, not a transaction

Serving temperature: 50-57°F (10-14°C) — the WARMEST serving temperature in the lineup alongside the Imperial Stout

- This beer MUST be warm to express its full complexity
- Cold temperature kills the flavor — at 40°F this beer tastes flat and alcoholic
- At 50°F the dark fruit begins to emerge
- At 55°F the spice and complexity bloom
- The beer continues to evolve as it warms in the glass — this is INTENTIONAL
- Inform the drinker: "This beer will change in the glass. Take your time."
- Remove from refrigeration 20-30 minutes before serving, or store at cellar temperature

Pour:

- Tilt the goblet to 45 degrees
- Pour SLOWLY and steadily, keeping the yeast sediment in the bottle undisturbed
- Leave approximately one-quarter inch of beer in the bottle above the yeast
- Pour to build a one to two-inch head
- If the guest desires, the yeast sediment can be swirled gently and added to the glass
 - This is traditional — it adds complexity, cloudiness, and a slightly bread-like character
 - Some drinkers prefer it, some don't
 - ASK before adding the yeast — "Would you like the yeast as well?"



TASTING NOTES — What To Expect

Appearance: Deep dark amber to rich brown, often with garnet or ruby highlights when held to light. Moderate haze is acceptable — not as clear as the English ales but not opaque. Large, creamy, tan to off-white head with moderate retention. The beer looks like liquid mahogany.

Aroma: Rich and complex — this should be the most aromatic beer in the entire lineup. Dark dried fruit — raisin, plum, fig, date, dark cherry. Dark caramel and brown sugar from the candi sugar. Spicy Belgian yeast — pepper, clove, subtle allspice. Warming alcohol — present but smooth, not sharp. A hint of bread and toast from the malt. Perhaps a whisper of vanilla or dark chocolate in the background. The aroma should make you slow down and breathe deeply before the first sip.

Flavor: Enormously complex. Rich dark fruit and caramel malt sweetness balanced by a dry, faintly bitter finish. Belgian yeast contributes spicy, peppery, and fruit ester flavors that interweave with the malt. The dark candi sugar adds layers of raisin, plum, burnt caramel, and rum-like depth. Warming alcohol is present but smooth and integrated — it should feel warm, not hot. The finish is long, dry, and warming with lingering fruit and spice. New flavors should emerge with every sip. The beer should taste DIFFERENT at the bottom of the glass than it did at the top — it evolves as it warms.

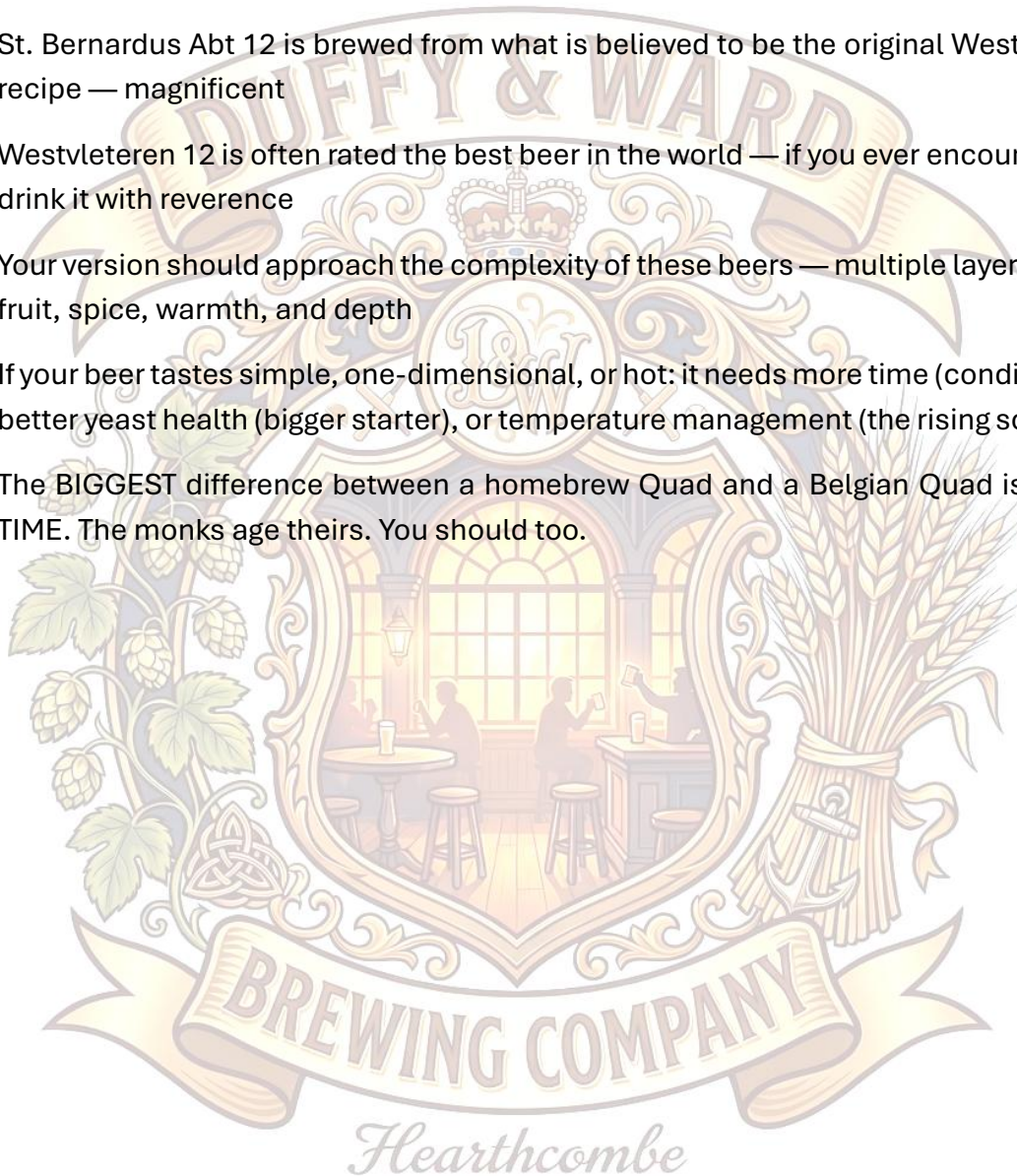
Mouthfeel: Full and rich — velvety, almost viscous, with a deceptive smoothness that masks the high alcohol content. The carbonation lifts the heavy body and adds a lively effervescence. The wheat malt adds a subtle silkiness. Despite the full body, the beer should NOT taste thick or syrupy — the low mash temperature and the candi sugar create a dry finish that keeps it drinkable. This is the trick of great Belgian strong ales — they FEEL rich but FINISH dry.

Overall: The most complex beer in the Distinguished Company lineup. A beer of meditation and contemplation. Not for the impatient. Not for the distracted. A beer that rewards the drinker who sits quietly, sips slowly, and pays attention. Brother Marcel brewed this beer with forty years of patience. Honor that patience by taking your time.

COMMERCIAL BENCHMARK

Taste alongside Rochefort 10, St. Bernardus Abt 12, or Westvleteren 12 (if you can find it)

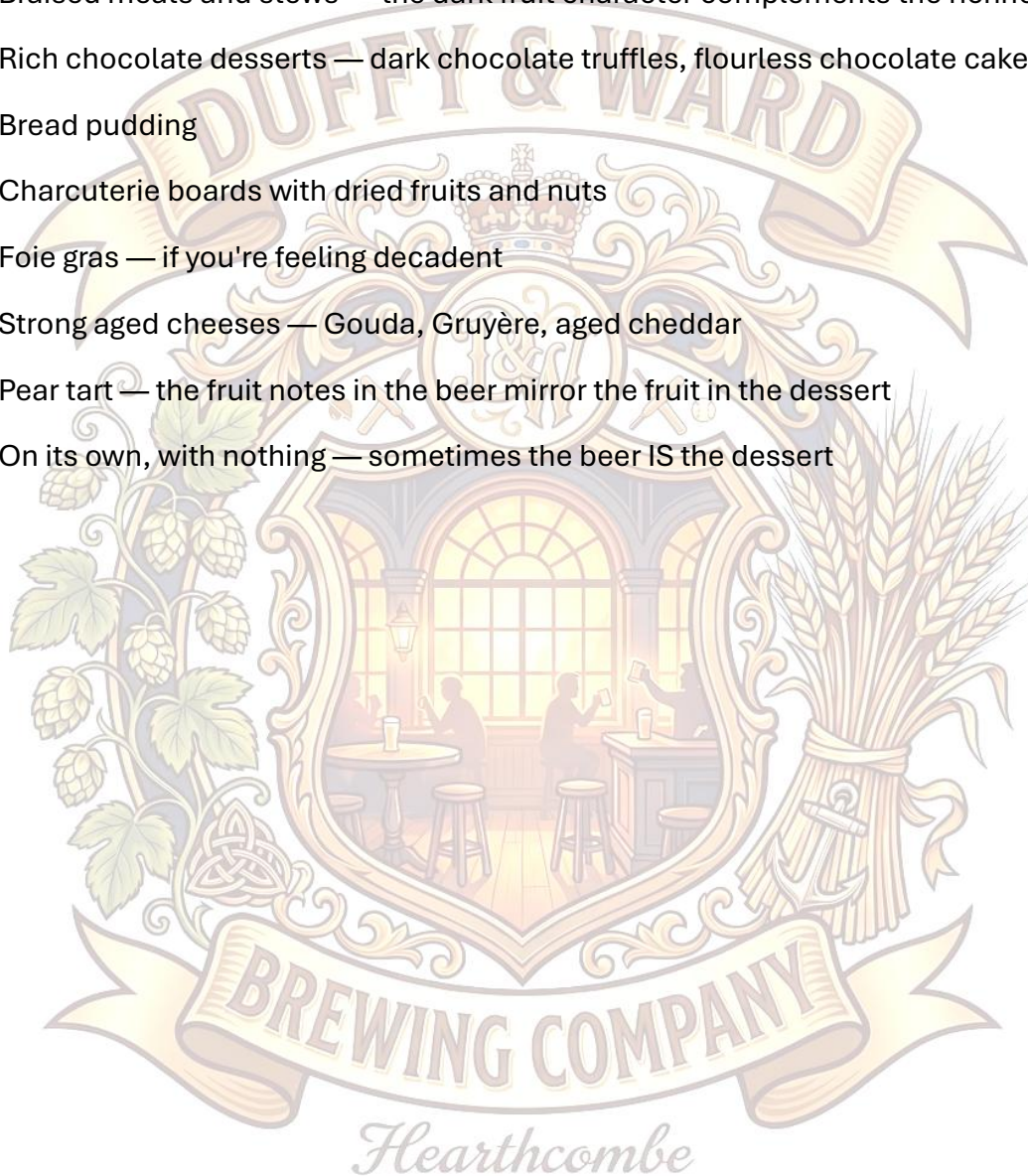
- Rochefort 10 is the most widely available world-class Quad — rich, dark fruit, complex
- St. Bernardus Abt 12 is brewed from what is believed to be the original Westvleteren recipe — magnificent
- Westvleteren 12 is often rated the best beer in the world — if you ever encounter one, drink it with reverence
- Your version should approach the complexity of these beers — multiple layers of dark fruit, spice, warmth, and depth
- If your beer tastes simple, one-dimensional, or hot: it needs more time (conditioning), better yeast health (bigger starter), or temperature management (the rising schedule)
- The BIGGEST difference between a homebrew Quad and a Belgian Quad is usually TIME. The monks age theirs. You should too.



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FOOD PAIRINGS

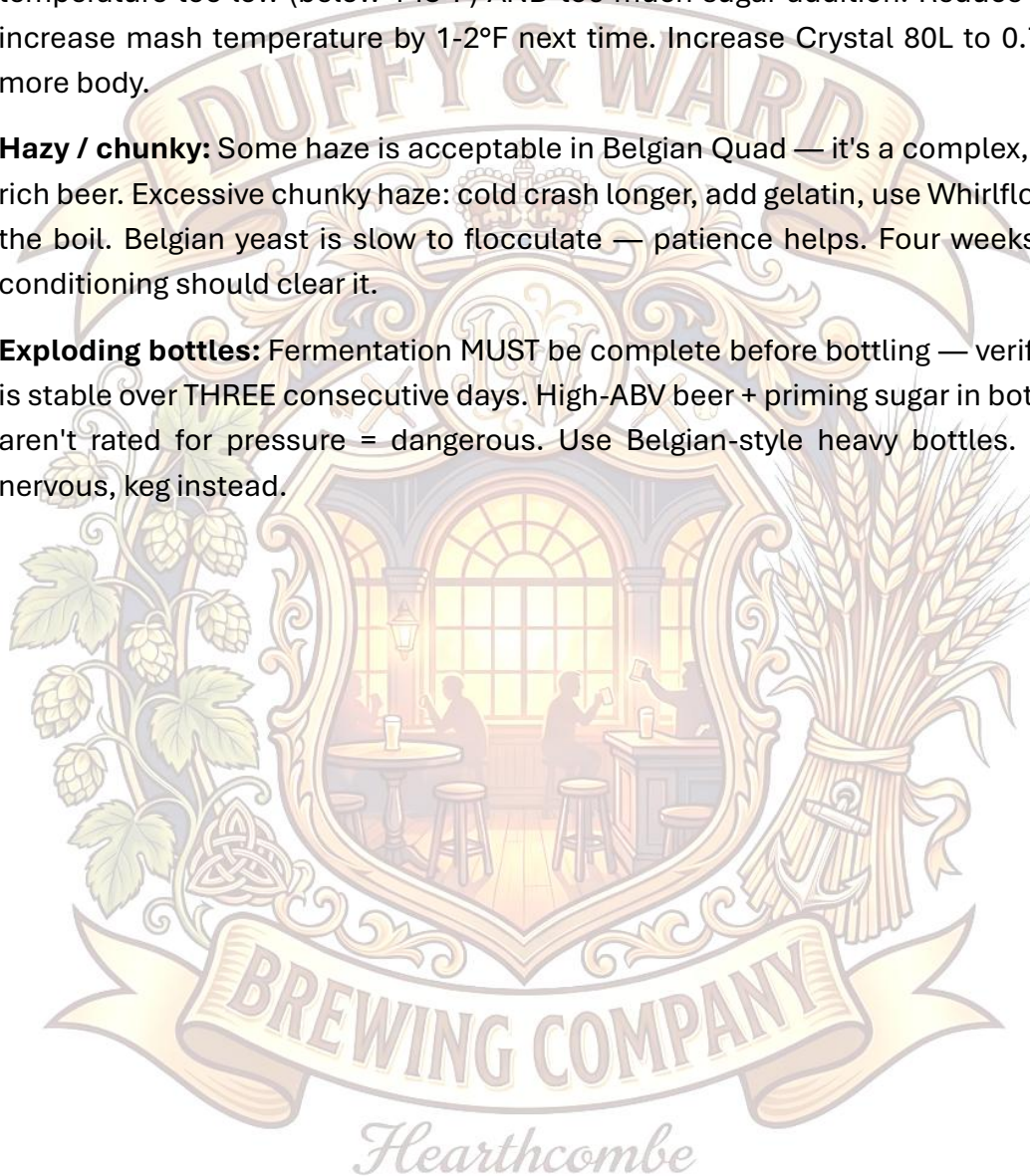
- Mussels and frites — the classic Belgian pairing
- Strong blue cheeses — Roquefort, Gorgonzola, Stilton
- Braised meats and stews — the dark fruit character complements the richness
- Rich chocolate desserts — dark chocolate truffles, flourless chocolate cake
- Bread pudding
- Charcuterie boards with dried fruits and nuts
- Foie gras — if you're feeling decadent
- Strong aged cheeses — Gouda, Gruyère, aged cheddar
- Pear tart — the fruit notes in the beer mirror the fruit in the dessert
- On its own, with nothing — sometimes the beer IS the dessert



TROUBLESHOOTING

- **Too sweet / cloying / syrupy:** The number one problem with homebrew Quads. Mash temperature too high — MUST be 148-150°F. Insufficient candi sugar — did you use a full pound of D-180? Under-attenuation — check gravity, rouse the yeast, raise temperature to 78°F, pitch champagne yeast as a last resort. Under-pitching — not enough healthy yeast to handle the big wort, make a BIGGER starter next time.
- **Too hot / harsh alcohol / solvent:** Fermentation temperature rose too fast in the early days — start at 64°F and hold for 3 full days before beginning the temperature rise. Under-pitching causes stressed yeast which produces fusel alcohols — bigger starter. Under-oxygenation causes the same problem — aerate more aggressively. The beer is too YOUNG — hot alcohol mellows significantly with conditioning, wait 3-6 months.
- **No Belgian character (tastes like a generic strong dark ale):** Wrong yeast — you need 3787/WLP530 or equivalent Belgian Trappist strain. Fermentation temperature too low throughout — the rising temperature schedule is essential. Over-pitching can reduce ester production — pitch the recommended amount, large but not excessive.
- **One-dimensional / flat / boring:** Missing the Special B malt — without it, the dark fruit character is absent, non-negotiable ingredient. Missing or insufficient dark candi sugar — the D-180 adds layers of complexity that grain alone cannot provide. The beer needs more TIME — a Quad at 4 weeks is disappointing, at 12 weeks it's a revelation, at 6 months it's magnificent. Patience.
- **Stuck fermentation:** Under-pitching, under-oxygenation, mash temperature too high — the three usual suspects. Rouse the yeast by gently swirling. Raise temperature to 78°F. Wait 1 week and check gravity. If truly stuck, pitch champagne yeast (Lalvin EC-1118) — it will ferment anything but can make the beer excessively dry.
- **Diacetyl (butterscotch):** The warm finish phase (75-78°F for days 9-14) should clean this up. If diacetyl persists, raise temperature to 78°F for 3-5 additional days. Belgian yeast at warm temperatures is generally very good at diacetyl cleanup.

- **Phenolic harshness (medicinal / band-aid):** Wild yeast contamination — check your sanitation. Over-extracted tannins from Special B — did you exceed 1.0 lb? Water chlorine/chloramine not treated — ALWAYS use Campden tablets.
- **Thin / watery:** Unusual for a Quad but possible if you over-attenuated. Mash temperature too low (below 148°F) AND too much sugar addition. Reduce sugar or increase mash temperature by 1-2°F next time. Increase Crystal 80L to 0.75 lb for more body.
- **Hazy / chunky:** Some haze is acceptable in Belgian Quad — it's a complex, protein-rich beer. Excessive chunky haze: cold crash longer, add gelatin, use Whirlfloc during the boil. Belgian yeast is slow to flocculate — patience helps. Four weeks of cold conditioning should clear it.
- **Exploding bottles:** Fermentation MUST be complete before bottling — verify gravity is stable over THREE consecutive days. High-ABV beer + priming sugar in bottles that aren't rated for pressure = dangerous. Use Belgian-style heavy bottles. If you're nervous, keg instead.



NOTES

This is the beer that humbles you.

You can brew an ESB and it tastes right on the first try. You can brew a Cream Ale and nail it immediately. You can brew a Porter and feel proud on day one.

A Belgian Quad will teach you that you know nothing. And THEN it will teach you everything.

The Previous Quad Autopsy:

If it was too sweet: The fix is in this recipe — mash at 148-150°F, add 1.0+ lb dark candi sugar, make a massive healthy starter, use the rising temperature schedule, and be PATIENT.

If it was too hot or harsh: The fix — bigger starter, better oxygenation, start fermentation at 64°F (not 72°F), and give it 3-6 months of conditioning.

If it was boring or one-dimensional: The fix — Special B malt, dark candi sugar D-180, Wyeast 3787, and the rising temperature schedule.

If it was all of the above: The fix — this recipe, followed exactly, with PATIENCE.

Brother Marcel didn't perfect his Quad on the first try. He perfected it over forty years of trying, adjusting, waiting, and paying attention.

Your first Quad was a lesson. This one is the test.

Ask yourself:

Is the dark fruit there? Raisin? Plum? Fig? Is the spice there? Pepper? Clove? Is the warmth there? Smooth? Inviting? Not hot? Does the beer change in the glass as it warms? Does each sip reveal something the last sip hid? Is it complex enough to spend an hour with? Is it smooth enough to want another glass?

If yes — you've brewed Marcel's beer.

Monastic Quality. Working Class Style.