

# #92 Oak Quad 2

Belgian Dark Strong Ale (18 E)

**Type:** All Grain  
**Batch Size:** 21,00 l  
**Boil Size:** 28,42 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 23,92 l  
**Final Bottling Vol:** 19,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 13 Sep 2015  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** 50L gryde  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 87,8 %  
**Taste Rating:** 30,0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
5,50 kg	DMG Pilsner (4,0 EBC)	Grain	1	52,9 %
2,00 kg	Abbey Malt (45,0 EBC)	Grain	2	19,2 %
1,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	9,6 %
0,50 kg	Special B (Castle Malting) (300,0 EBC)	Grain	4	4,8 %
0,40 kg	Biscuit Malt (45,3 EBC)	Grain	5	3,8 %
0,30 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	6	2,9 %
0,25 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	7	2,4 %
0,20 kg	Wheat, Torrified (3,3 EBC)	Grain	8	1,9 %
0,25 kg	Belgian Candy Sugar Syrup Extra Dark 73% (5000,0 EBC)	Extract	9	2,4 %
12,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	10	12,9 IBUs
25,00 g	Brewers Gold [4,53 %] - Boil 30,0 min	Hop	11	5,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	12	-
44,00 g	Brewers Gold [4,53 %] - Boil 10,0 min	Hop	13	4,9 IBUs
100,00 g	BrewBody (Boil 5,0 mins)	Other	14	-
1,0 pkg	Abbaye (Lallemand #)	Yeast	15	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	16	-
50,00 g	Oak Chips, Hard Roast, US (Bottling 0,0 mins)	Flavor	17	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,116 SG  
**Est Final Gravity:** 1,023 SG  
**Estimated Alcohol by Vol:** 12,5 %  
**Bitterness:** 23,6 IBUs  
**Est Color:** 143,9 EBC

**Measured Original Gravity:** 1,104 SG  
**Measured Final Gravity:** 1,016 SG  
**Actual Alcohol by Vol:** 11,8 %  
**Calories:** 1026,6 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Double  
**Sparge Water:** 8,13 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 10,40 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 32,45 l of water at 53,3 C	50,0 C	60 min
Saccharification	Decoct 10,85 l of mash and boil it	63,9 C	20 min
Saccharification	Decoct 5,41 l of mash and boil it	68,9 C	20 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge:** Fly sparge with 8,13 l water at 75,6 C

**Mash Notes:** Used for some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

## Notes

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