

## Belgian Quad

### Brewing Instructions

1. Remove the **Liquid Yeast Pack** and inspect its condition. If it is not swollen, smack it to break the inner pouch to start incubation. Once it swells in 1 to 3 days, prepare your yeast starter kit using this swollen pack, by following the directions that came with the starter kit. If you do not have a yeast starter kit, order William's item Q27.

If the pack is swollen on arrival, and the kit is not expired, prepare your yeast starter kit using the swollen pack, by following the directions that came with the kit. After your yeast starter becomes active in 24 hours, as evidenced by a white layer on the bottom of the flask and foam patches on top, prepare the wort.

2. Boil 5 gallons of water and cut open the **Malt Pouch** (the heavy unlabeled bag of syrup). Squeeze the syrup into the water, and stir until the malt traces are dissolved from your spoon. Turn off the heat when the malt is stirred in, to prevent the malt syrup from scorching on the pot bottom. Now add the three **KCS** bags of brewing sugar and stir to dissolve

3. Boil for 1 hour. Watch for boil overs, which are *very likely* when the pot first comes to a boil after adding the malt. Boil overs can be stopped by turning off the heat and stirring. Add the initial **KCS175** (flavoring hops) after 5 minutes of boiling, and the second **KSW050** (spices) after 40 minutes, 20 minutes before the end of the 1 hour boil. Add the final **KCH050** hops after 55 minutes, 5 minutes before the end.

4. After the 1 hour boil, chill the wort with a wort chiller to 80° F. or less (no lower than 72°). When cool, transfer the cooled wort to your Primary Fermenter. After adding the wort to the fermenter, you may need to add a little cold water to make 5 gallons.

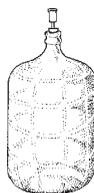


5. Using a **William's Oxygen Aeration System** or equivalent, inject the cooled wort with oxygen bubbles for 20 seconds. This provides enough oxygen to help the yeast ferment this strong beer.

6. Stir up the contents of the **Yeast Starter Kit** flask, and then stir the contents into the wort to start fermentation.

7. In one to two days at room temperature (not below 68° F, ideally 68° to 75° F.) fermentation will begin, as evidenced by a foamy head rising on the surface. Let the beer sit sealed for a total of 9 days after adding the yeast to allow fermentation to largely finish before transferring to a secondary fermenter (a 5 gallon carboy or another 6 gallon plastic bucket sealed with an airlock).

8. After 9 days of primary fermentation, transfer to your secondary fermenter. Leave in the secondary for another 21 days at a minimum of 68° F. and then check with a hydrometer to be sure the finishing gravity of 1.028 or less has been reached (finishing gravities vary from batch to batch, and yours may be a bit lower or higher).



If the gravity is above 1.030, stir beer gently with a sanitized spoon, reseal, and wait 7 more days before rechecking. **Warning** - never bottle before the full secondary fermentation time of 21 days has been reached, to prevent overcarbonation and burst bottles.



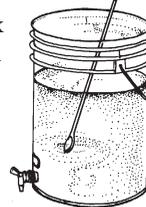
9. When the finishing gravity has been reached and the beer has been in the secondary for 21 days, sanitize your Priming Tank and beer bottles or kegs (48 twelve ounce or equivalent needed). Transfer your beer from your secondary fermenter to your Priming Tank with a siphon tube (avoid splashing).

### YEAST EXPIRES ON:

This kit has perishable yeast. Check to make sure the above expiration date has not been reached. If expired, order another pack of yeast from [williamsbrewing.com](http://williamsbrewing.com) (item Y46) before proceeding. (The date stamped on the pack is the production date, not the expiration date).

10. If you plan to bottle, get a small saucepan and add 1 cup of warm (80° to 100° F.) tap water. Add the **LALVIN Dry Yeast Pack**, wait 10 minutes for the yeast to rehydrate, and then stir the **Priming Sugar Pack** into the yeast mixture in the cup.

11. Stir the sugar/yeast mix thoroughly into the beer in the Priming Tank, stirring vigorously for 2 minutes to evenly mix the sugar and yeast with the beer.



12. Time to bottle. Fill each bottle to within an inch of its neck and cap. Let beer sit at 68-70° F. for the first 7 days after sealing, to allow the carbonation a chance to build. After the beer is carbonated, it is ready to drink. This potent beer tastes good fresh, but smooths and mellows if aged refrigerated (ideal 40° F.) for two months or more.

A brandy snifter or Belgian tulip style glass seems to showcase this beers intense estery dry yet crisp flavor the best.

### THIS IS AN ADVANCED KIT

#### Items Needed to Brew This:

In addition to the basic brewing equipment included in a William's Home Brewery, you will need the following:

**Yeast Starter Kit:** William's part number Q27 or Q03 or equivalent.

**Oxygen Aeration System:** William's part number S78 or equivalent.

**Secondary Fermenter:** Any 5-6 gallon carboy (glass or plastic) with airlock and stopper. You can use a Priming Tank in a pinch.

**Wort Chiller:** William's part E81 or equivalent (to cool down the boiled wort).

Final Inspection by #5

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