



De Koningshoeven La Trappe Quad

TITLE:	La Trappe Quad	
CATEGORY:	18E	
SPECS:	OG:	1.086
	FG:	1.014
	SRM:	28.0
	IBU:	18 (Tinseth ¹)
	VOL:	5.00 gal
	ABV:	9.5%

FERMENTABLES Assumed 75% Efficiency):

Weight (lbs)	Description
11.5	Belgian Pale
1.50	Belgian Caramunich II
3.00	D-90, Candi Syrup, Inc.

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	pellet	1.50	4.5	60

YEAST:

WLP530 - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Initial Protease Rest	124F	20 minutes
Saccharification via decoction	150F	60 minutes
Mash out	170F	15 minutes

NARRATIVE: 60 minute boil. Chill to 65F. Slow oxygenate for 90 seconds. Pitch yeast. Primary 7 days ramping up to 76F until reaching 1.014. Chill to 50F for 6 weeks. For an oak-aged La Trappe Quad rack in a repurposed French oak chardonnay barrel for 8-9 weeks. Bottle prime with a 500ml (stir-plate) of WLP530 and Simplicity Candi Syrup at 31g/gallon. This quad requires extended cellar time for flavor development. 12 months minimum.

¹ The Tinseth algorithm has given us more accurate results.