



STYLE GUIDE

BELGIAN QUAD

WHAT IS A BELGIAN QUAD

Also known as a Belgian Dark Strong Ale, this particular style of beer has a wide range of interpretations. Westvleteren started making their version just before World War II with Chimay and Rochefort adding their examples just after. Other monastic breweries created products towards the end of the 20th century, but some secular breweries began producing similar beers starting around 1960.

STYLE COMPARISON

Traditional versions tend to be drier than many modern commercial versions, which can be rather sweet and full-bodied.

Like a larger Belgian Double, with a fuller body and increased malt richness. Not as bitter or hoppy as a Belgian Tripel but of similar strength.

VITAL STATS

ABV: 8.0%-12.0%
IBU: 20-35
SRM: 12.0-22.0

AROMA

Malt character is moderately-high to high and has a deep, bready-toasty base, but no impression of dark or roasted malt.

Caramel, dark sugar, and malty sweet flavors and aromas can be intense, but not cloying. They should compliment the ester fruitiness such as raisins, plums, dried cherries, figs, dates, or prunes.

APPEARANCE

Amber to dark brown. Head should be dense and mousse-like.

FLAVOR

Low to medium-low bitterness. Perception of alcohol can be strong. Complex fruity attributes reminiscent of raisins, dates, figs, grapes, or plums are often present and may be accompanied by wine-like attributes at low levels. Clove-like phenolic flavor and aroma may be present at low to medium-low levels. These beers are traditionally well attenuated and are characterized by an intense alcohol presence balanced by other flavors, aromas, and bitterness.

MOUTHFEEL

Full with a creamy mouthfeel. Smooth but noticeable alcohol warmth. Body can range from medium-light to medium-full and creamy.