

# BELGIAN DUBBEL



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Dubbels are strong ales yet are not intensely bittered. Much of their flavor comes from maltiness in contrast to higher alcohol levels.

The dependable yeast that has proven the right choice for Belgian and French Ales allows the brewer to ferment for a fruity, estery profile which is appropriate for this style.

### Contents

- Malt Extract
- Specialty Grains
- Hops
- Grain Bag
- Priming Sugar
- Yeast
- Grain Bag

OG: 1070  
FG: 1014

IBU's: 30  
ABV: 7.5%

SRM: 17

1. Place 1 gallon of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 30 Min.
3. Remove the grain bag without squeezing.
4. Add water to make 3 gallons. Add heat to come to boil. While heating, add 6.6 LBs. of malt extract. Be careful to avoid clumping. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.
5. After the initial boil begins, refer to the Brewing Schedule
6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot
7. If you have a hydrometer, use it while adding water until the gravity reduces to 1.070. Otherwise, simply add water to make five gallons.
8. Pitch Yeast.
9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 4oz. Of priming sugar and bottle. Allow two weeks before drinking.

### **Brewing Schedule**

At beginning of boil:

- Add 1 oz. Northern Brewer pellets
- Boil 45 min.
- Add 1/2oz. Saaz Hops
- Boil 10 min.
- Add 1/2oz. Saaz Hops
- Add 1 Lb. Rice syrup solids.
- Boil 5 min.
- Chill

Return to step 6

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6.6 # extra light LME

1 Lb. Crystal 60 Malt

1 Lb. 6-row malt

Grain Bag

1 oz. Northern Brewer pellet hops

1 oz. SaazHop pellets

1 Pkg. Safale S-33 Dry Ale Yeast

Priming sugar