



May all your fermentations be Great Fermentations!

Belgian Dubbel – *Dubbel up the goodness!*

Rich and complex with a strong malty sweetness that finishes moderately dry. Dried fruit and chocolate flavors are balanced with a slight spicy fruitiness derived from the Belgian yeast. This is a beer that will surely improve and develop with age!

BEER SPECS

Original Gravity:

1.057 — 1.059 @ 65% efficiency

1.062 — 1.064 @ 70% efficiency

1.066 — 1.068 @ 75% efficiency

Final Gravity: 1.013—1.017

IBU: 14-16

ABV%: 5.3% - 7.2%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A mash temperature of 149° - 151° F. is recommended for this beer to create a slightly more fermentable wort that will lead to a beer that is malty yet finishes moderately dry. You may also choose to extend the mash time on the lower end of the temperature range to ensure full conversion.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation of one to two weeks can improve clarity and reduce sedimentation, if desired. This beer will mature and develop with a few extra weeks in bottles or in the keg.

RECIPE DETAILS

| | |
|-----------------|------------------|
| 8 lbs. | Pilsner Malt |
| 3.5 lbs. | Munich Malt |
| 0.75 lb. | Special B Malt |
| 0.50 lb. | Caravienne Malt |
| 0.50 lb. | Caramunich Malt |
| 0.25 lb. | White Wheat Malt |

FERMENTABLES

-90 Minute Boil-

Be sure to account for extra volume for the extended boil time

| | |
|-----------------|---|
| 0.25 oz. | Tettnang hops, added 60 minutes from the end of the boil |
| 1.0 oz. | Hallertau hops, added 45 min from the end of the boil |
| 1.0 tsp. | Irish moss (<i>optional</i>), added 20 min from the end of the boil |
| 0.5 oz. | Tettnang hops, added 15 min from the end of the boil |

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1762 Belgian Abbey II, Wyeast #3787 Trappist High Gravity, or Safbrew T-58 dry yeast

Note: *To ensure proper fermentation, a yeast starter or two (2) packets of yeast are recommended for this beer.*

