



Dubbelicious! – A fabulous Belgian-style Dubbel!

Inspired by the rich, fruity, high-gravity ales of Belgium, Dubbelicious has all the elements that make up a classic Belgian dubbel. Specialty malts and Belgian candi syrup give this beer just the right amount of sweetness and stone fruit character, which is then amplified by the Belgian yeast.

BEER SPECS

Original Gravity:

1.064 —1.066 @ 65% efficiency

1.068 —1.070 @ 70% efficiency

1.073 —1.075 @ 75% efficiency

Final Gravity: 1.014—1.018

IBU: 20-24

ABV%: 6.0% - 8.0%

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 lower mash temperature is recommended to dry the beer out slightly. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sediment, if desired. Don't be afraid to condition and age this beer a little bit, as delicious, complex flavors can develop with time!

Also try adding 8 oz (or to taste) of Montmorency tart cherry concentrate at bottling or kegging time!

RECIPE DETAILS

- 10 lbs.** Dingeman's Pale Malt
- 2 lb.** Munich Malt
- 1 lb.** Vienna Malt
- 0.50 lb.** Caramunich Malt
- 1 lb.** D-45 Belgian Candi Syrup (added at last 10 minutes of boil, see "Boil Schedule" below)

FERMENTABLES

- 2.0 oz.** Tettnang hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.0 lb.** D-45 Belgian Candi Syrup, added 10 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #3787 Trappist High Gravity, White Labs WLP530 Abbey Ale, or Safbrew T-58 dry yeast

If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.

