

BELGIAN DUBBEL (All Grain)

Official NORTHERN BREWER Instructional Document

Dating back to monastic breweries in the middle ages, Dubbels are still produced at abbeys and monasteries in Belgium. This kit yields an authentic Trappist-style ale with a russet color, dense off-white head, and a host of flavors and aromas - spices, flowers, dried fruit, plums, raisins, rum, and toffee - arising from the interaction of grains, sugar, and yeast. A medium-full bodied, complex beer that pairs with everything from cheese to stew to dessert.

O.G: 1.062 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 10 lbs. Belgian Pale malt
- 0.5 lbs Belgian Cara 45
- 0.25 lbs Belgian Special B

BOIL ADDITIONS & TIMES

- 1 oz Tradition (60 min)
- 1 lb Dark candi sugar (15 min)
- 1 oz Hersbrucker (10 min)

YEAST

- Wyeast #1214 Belgian Ale Yeast.
Optimum temperature: 68-78°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Tradition (60 min)

1 lb Dark candi sugar (15 min)

1 oz Hersbrucker (10 min)

YEAST

WYEAST #1214 BELGIAN ALE YEAST.

Optimum temperature: 68–78°F