



RED LABEL DUBBEL

Style: Belgian Dubbel – Similar to Chimay Red

Copper in color with an off-white head. It has a nice aroma and a slight flavor of sweet fruit.

Batch Size: 5 Gal
OG: 1.070
FG: 1.014-1.015
IBU: 25
SRM: 18
ABV: 7.1%

Recipe CK00026

GRAINS

4 oz. Aromatic Malt
8 oz. Caramel 40L
1 oz. Chocolate Malt

EXTRACTS/ADJUNCTS

8.5 lb. Light LME
1.5 lb. Light Candi Sugar
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.75 oz. Tettnang (60 min.)
1/4 oz. Styrian Golding (15 min.)
1/4 oz. German Hersbrucker (15 min.)

YEAST: 1st choice –WLP500 Trappist Ale Yeast

2nd choice WLP530 Abbey Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.