



DUBBLE TROUBLE

Style: Belgian Dubbel

Batch Size: 5 Gal
OG: 1.063-1.065
FG: 1.015-1.017
IBU: 16
SRM: 18
ABV: 6.25%

Recipe CK00043

GRAINS

1 lb. Caramel 20L
3/4 lb. Carapils
1/4 lb. Special B Malt

EXTRACTS/ADJUNCTS

3.5 lb. Light LME
2 lb. Amber LME
1 lb. Dark LME

1 lb. Dark Candi Sugar (15 min.)

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.5 oz. Czech Saaz (60 min.)

1/2 oz. German Tradition (15 min.)

1 oz. Kent Golding (1 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.