



THIS CALLING

Style: Belgian Dubbel

I secretly crave, crave that scent again.

Batch Size: 5 Gal
OG: 1.084-1.087
FG: 1.018-1.020
IBU: 17
SRM: 30
ABV: 8.75%

Recipe CK00074

GRAINS

0.5 lb. Special B Malt
0.75 lb. Carapils Malt
0.75 lb. Cara 20 Malt
0.75 lb. Caramel 90L Malt
0.37 lb. Chocolate Malt
0.12 lb. Roasted Barley

EXTRACTS/ADJUNCTS

10.5 lb. Light LME
1 lb. Dark Candi Sugar (15min.)
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1 oz. Styrian Golding (60 min.)
0.5 oz. Czech Saaz (5 min.)
0.5 oz. Hallertau (5 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.