

Belgian Dubbel

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

.5lb Extra Special Malt	Steep 20 minutes at 155F
6lbs Pilsen DME	60 minute boil
1oz Hallertau hops	60 minute boil
1lb Dark D-90 Candi Syrup	15 minute boil
1lb Dark D-180 Candi Syrup	15 minute boil
Belgian Ale Yeast	Start near 66F, allow temp to rise

Additional Notes:

Start fermentation near 66F, allow temperature to rise above 70F as fermentation slows.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO2).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 cup table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

Typical Analysis:

OG: 1.065

Color: 20 SRM

IBU: 21 - ABV: 6.7%