

Double Trouble Belgian Dubbel

STYLE: BELGIAN TRAPPIST ALE

DIFFICULTY:



TIME: 2 1/2 HOURS

MALT EXTRACT:

Pale 6 lbs.
Munich 3 lbs.

GRAIN BILL:

Caravienne Malt 4 oz
English Carastan 30-37 2 oz
Special B 6 oz
Biscuit Malt 4 oz

HOPPING SCHEDULE:

#1 Perle (9.7% AA) 0.70 oz 60 min
#2 Saaz 0.30 oz 0 min

STARTING GRAVITY:

1.064–1.075

FERMENTATION TEMPERATURE:

65–80 degrees F.

YEAST:

Wyeast 1214 Abbey Ale, or White Labs WLP 530, or
Wyeast 3787 Trappist Ale High Gravity, or other Belgian yeast.

INSTRUCTIONS:

- In a small pot bring 3 or 4 quarts of water to around 150 degrees (bubbles start to form on the bottom.)
- Remove from the heat and stir in the specialty grains, cover and steep for 20-30 minutes.
- Meanwhile, fill the large brew pot half full with water and apply heat.
- When bubbles start to rise from the large pot, turn off the heat and stir in the extract.
- After the grains have steeped for 20-30 minutes, pour them through a strainer into the large brew pot.
- Add some hot water to the small pot and rinse the grains in the strainer.
- Bring what is now called 'wort' to a full, roiling boil. Watch for boilovers!
- Once the foaming stops, add the contents of the first hop package.
- Sanitize your fermenter, strainer, airlock & stopper.
- Maintain the boil for one hour, adding hops as per recipe.
- When the boil is done, cool the pot in a sink until sides are cool to the touch.
- Pour the wort into your sanitized fermenter, add pre-chilled water to bring it up to 5 gallons at about 75 degrees and pitch the yeast.
- Ferment in the temperature range listed above.