



Belgian Dubbel

Malt Extract:	Pilsen Light 6.5lbs. Brown Sugar 0.25 lb. (Optional)
Grain Bill:	Caravienne Malt 4 oz Munich 4oz Crystal 40 2 oz Special B 6 oz Kiln Amber Malt 4 oz
Hopping Schedule:	#1 Styrian Goldings (4.0%) 1.6 oz 60 min #2 Saaz .3 oz 0 min
Starting Gravity:	1.064
Fermentation Temp:	65-75 degrees F
Yeast:	White Labs WLP 530 or other Belgian yeast.

Description:

A rich, malty beer like those brewed by the Trappist Monks of Belgium. In the style called Dubbel, it is liquid bread that will provide sustenance for both body and soul.

Directions:

- 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 recommended above.