

# Belgian Dubbel

Source: Tom Thompson

## Extract:

Original Gravity: 1.060 – 1.070

Finishing Gravity: 1.010 - 1.014

5 lbs. Extra Light (Pilsen) dry Malt Extract

3.3 lb can Briess Munich malt

12 oz. Caravienne

4 oz. Munich 100

4 oz. Belgian special B

1 Cup, 5oz. Flaked Barley in its own grain bag

1 lb. Dark Candi Sugar

4 oz. raisins

3 oz. Styrian Goldings

one whirlflock tablet and ½ teaspoon of yeast nutrient.



- Heat 2-5 gallons of water to 165°F
- Place crushed grains and flaked barley in steeping bags and then steep at 160°F to 170°F for 30 min.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 20 min. then add bittering hops. 1 oz of Goldings
- Boil for 30 minutes then add another ounce of hops
- Boil for 30 minutes then add Aroma or “Flame Out” hops. The last of the Goldings. Also add the raisins the whirlflock tablet and yeast nutrient. Let it rest 15 minutes.
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Strain out hops and raisins and pour into your primary fermenter
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 70-75 degrees. This beer requires a starter.
- Three days into fermentation make a syrup of the candi sugar and a pint of water, simmer for 10 minutes and chill add to the fermenting beer.
- When fermentation has finished place in a secondary fermenter and condition for 2 weeks. Then proceed to bottle.

## ALL GRAIN:

Substitute 8 lbs of Belgian Pilsner and 4 lbs. German Munich #14 for the syrup and DME. Plan on a 2 hour boil. Use the same procedure.

## Questions About This Recipe?

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