Belgian DUBBEL

BELGIAN DUBBEL

SUGGESTED YEAST
White Labs: WLP500 Monastery
Wyeast: 1214 Belgian Abbey
Imperial: B48 Triple Double
Omega: OYL024 Belgian Ale
CellarScience Dry: MONK
Fermentis Dry: Safbrew S-33

LME KIT
- 6 lbs Pilsner Liquid Extract
- 2 lbs Light Dry Extract

SPECIALTY MALTS:
- 4 oz Caramunich
- 4 oz Special B

DME KIT
- 5 lbs Pilsner Dry Extract
- 2 lbs Light Dry Extract

SPECIALTY MALTS:
- 4 oz Caramunich
- 4 oz Special B

ALL-GRAIN KIT
- 8 lbs 2-Row
- 4 lbs Pilsner

SPECIALTY MALTS:
- 4 oz Caramunich
- 4 oz Special B

HOPS
- 1 oz Perle – Boil 60 min
- 1 oz Saaz – Boil last 1 min

OTHER ADDITIONS
- 1 lb D-90 Candi Syrup – Boil last 10 min
- Clarifier – Boil last 5 min

XKIT260

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 151°F. Add the Candi Syrup during the last 10 minutes of the boil. We recommend a fermentation temperature in the 68°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.

NEED HELP?

BEER STATS

EST. ORIGINAL GRAVITY
1.059–62

ACTUAL O.G.

SRM: 8–9

IBU'S: 27

EST. ABV %: 5.9

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES

MY RATING: 1 2 3 4 5

TASTING DATE:

_____

APPEARANCE

_____

AROMA

_____

TASTE

_____

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING

DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS

STRIKE WATER TEMP _____

MASH TEMP _____