

Dubbel Trouble

When you're ready for the Belgian beer experience, try this one. With a gravity of 1.070 you can expect a higher than normal alcohol content, a raisin and light chocolate flavor from the candi (beet) sugar and Belgian grains, a light hop character, and a slight spiciness from the Belgian yeast.

7	lbs	Light Malt Extract
1	lb	Dry Light Malt Extract
1	lb	Dark Candi Sugar
1/2	lb	Belgian Caramunich
1/4	lb	Belgian Special B
1 1/2	oz	Goldings hops(60 min) 9 HBUs
1	oz	Sterling/Saaz hops(Steep)
1	pk	Wyeast Belgian Abbey Ale Yeast
1	tsp	Amylase Enzyme

For Bottling:

1 1/4	cup	Dry Malt Extract	Or	3/4	cup	Corn sugar
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- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and Dark Candi Sugar.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Golding)
- Continue to boil for 60 mins. Shut off heat.
- Add 1 oz of Sterling/Saaz and steep for 15 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

12	lbs	2 Row Malt
1/2	lb	Belgian Caramunich
1/4	lb	Special B Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.