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## B DUBBS BELGIAN DUBBEL

**OG:** 1.067

**Color:** 17 SRM

**FG:** 1.013

**ABV:** 7.1%

**IBU:** 20.5

Extract	Weight	Percent
Pilsner LME	7 lbs	63.6
Amber DME	1 lb	9.1
Amber Belgian Candi Syrup	1 lb	9.1
Cane Sugar	0.5 lb	4.5

Steeping Grains	Weight	Percent
Aromatic	0.5 lb	4.5
CaraMunich	0.5 lb	4.5
Special B	0.5 lb	4.5

Hops	Weight	IBU
Tetnang, 60 min	1.5 oz	20.5

### Yeast

White Labs Abbey Ale WLP530, Wyeast Trappist High Gravity 3787

**Additional** - Priming Sugar, Bottle Caps, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 26B - Belgian Dubbel

Originated at monasteries in the Middle Ages, and was revived in the mid-1800s after the Napoleonic era. Complex, rich malty sweetness; malt may have hints of chocolate, caramel and/or toast (but never roasted or burnt aromas). Moderate fruity esters (usually including raisins and plums, sometimes also dried cherries). Esters sometimes include banana or apple. Spicy phenols and higher alcohols are common (may include light clove and spice, peppery, rose-like and/or perfumy notes). Spicy qualities can be moderate to very low. Alcohol, if present, is soft and never hot or solventy. A small number of examples may include a low noble hop aroma, but hops are usually absent. No diacetyl.

Vital Statistics:	OG: 1.062 – 1.075	FG: 1.008 – 1.018
IBUs: 15 – 25	SRM: 10 – 17	ABV: 6 – 7.6%

**Commercial Examples:** Westmalle Dubbel, St. Bernardus Pater 6, La Trappe Dubbel, Corsendonk Abbey Brown Ale, Grimbergen Double, Affligem Dubbel, Chimay Premiere (Red), Pater Lieven Bruin, Duinen Dubbel, St. Feuillien Brune, New Belgium Abbey Belgian Style Ale, Stoudts Abbey Double Ale, Russian River Benediction, Flying Fish Dubbel, Lost Abbey Lost and Found Abbey Ale, Allagash Double

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9Lbs Belgian Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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