



St. Krausied's Belgian Trappist Dubbel (All Grain)

Fear not, for you may place your complete faith in the patron saint of double vision when he bestows his blessing upon this heavenly Belgian Dubbel. Behold this devine, amber-reddish brew, and you'll think you're ascending the stairway to heaven. Savor your first effervescent sip, and you will have entered the Kingdom of Ale. In the classic Dubbel-style brewed by Trappist monks, this strong, lush and deep amber ale will sing like the choirs of angels to your taste buds, anointing your pleasure centers with plush, malty sweetness and a mosaic of caramel, clove, dark fruit and raisins. Indulge your senses and pour yourself a crystalline goblet, where you'll admire the delicate Belgian lace and contemplate the name. "Saint Who?" you ask. Well, don't go "cross-eyed" trying to figure it out.

Just the Facts, Ma'am:

BJCP Style: 18B. Belgian Dubbel
 Original Specific Gravity: 1.067 - 1.071
 Final Specific Gravity: 1.012 - 1.016
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 7.2%
 Color: 12 SRM (Reddish-Amber & Double Your Pleasure!)
 International Bittering Units: 27
 Time to Awesome Drinkability: 8 Weeks!

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

10.1 lbs Pilsner Malt
 4 oz Caravienne
 4 oz Special B Malt
 1 lb Amber Candi Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)
 ½ oz Saaz Hops (Bittering, 60 Minutes)
 ½ oz Saaz Hops (Flavor & Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 3787 Trappist HG Yeast or
 Wyeast 1214 Belgian Abbey Yeast
 Or
 Dry Yeast: Safbrew BE-256 Ale Yeast or Mangrove Jack's M47 Belgian Abbey Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

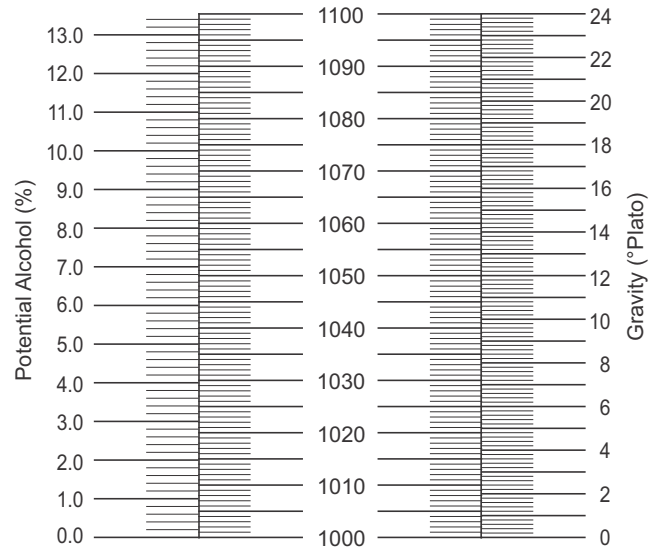
Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

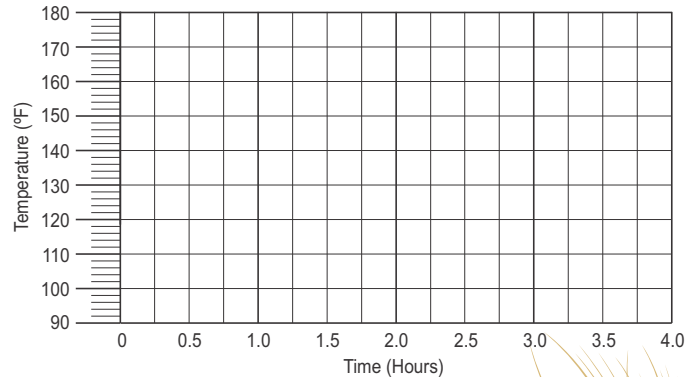
Mash Schedule:

Saccharification Rest: 150°F for 75 Minutes
 Mash-Out: 168°F for 5 Minutes

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Mash Temperature and Time



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