

LOVE2BREW

DUBBEL DOWN – BELGIAN DUBBEL (ALL-GRAIN – 2.5 GALLON)



True to style the love2brew Belgian Dubbel is a complex brew that is delicious and deceptively strong. Pouring dark copper in color with a creamy tan head this traditional brew showcases a rich, malty taste with some slightly dark fruit flavor (think raisins and plums), hints of caramel, and very little residual hop bitterness. If you're a fan of beers like Chimay Red you're going to love this medium bodied brew that pairs very well with multiple foods from meats, to cheese, to Vanilla ice cream!

KIT STATISTICS

- 3 Weeks Primary Fermentation
- 5 Weeks Bottle Conditioning
- Original Gravity: 1.063
- 7.2% ABV (Estimated)
- IBUs: 24.0
- SRM: 25.2
- 90 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 4.5 lb. Pilsner Malt
- 8 oz. Aromatic Malt
- 4 oz. Belgian Caramunich
- 2 oz. Special B Malt

Hops

- 1/2 oz. German Tradition (Bittering)
- 1/2 oz. Czech Saaz (Aroma)

Yeast Choices

- Safbrew T-58
- White Labs Trappist Ale Yeast (WLP500)
- Wyeast Belgian Ale Yeast (1214)

Other

- 8 oz. Dark Candi Sugar
- 2 oz. Priming Sugar

MASH INGREDIENTS:

- 4.5 lb. Pilsner Malt
- 8 oz. Aromatic Malt
- 4 oz. Belgian Caramunich
- 2 oz. Special B Malt

MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1/2 oz. German Tradition (60 Minutes)
- 1/2 oz. Czech Saaz (10 Minutes)
- 8 oz. Dark Candi Sugar (5 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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