



# Belgian Dubbel

Documento oficial de Caribbean Brewing

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## ALL GRAIN

Trappist-style ale with a russet color, dense off-white head, and a host of flavors and aromas - spices, flowers, dried fruit, plums, raisins, rum, and toffee - arising from the

**O.G: 1.062 READY: 2 MONTHS**

Suggested fermentation schedule:

- 1–2 weeks primary; 2–4 weeks secondary;
- 2 weeks bottle conditioning

### MASH INGREDIENTS

- 10 lbs. Belgian Pale malt
- 0.5 lbs Belgian Caramunich
- 0.25 lbs Briess Caramel 120

### MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

### BOIL ADDITIONS & TIMES

- 1 oz Tradition (60 min)
- 1 lb Dark candi sugar (15 min)
- 1 oz Hersbrucker (10 min)

### YEAST

WYEAST #1214 BELGIAN ALE YEAST.

Optimum temperature: 68–78°F

### PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)