

BEERSMITH RECIPE

DA TUBBLE WI DUBBEL All-Grain

O.G: 1.076 READY: 2 MONTHS

FERMENTATION SCHEDULE

1-2 Weeks Primary

2-4 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

5 Gal

MASH

- 11 lbs Belgian Pale Ale Malt
- 1 lbs Weyermann Munich I
- 0.5 lbs Belgian Biscuit
- 0.5 lbs Caramel 60L
- 0.5 lbs Belgian Special B
- 0.5 lbs Weyermann Dark Wheat

HOPS

- 1 oz Perle
- 1 oz Tettnang

YEAST

- Wyeast #1214 Belgian Abbey Ale Yeast

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 1 lb Table Sugar

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 148°F 60 min

Mashout: 168°F 10 min

BOIL ADDITIONS & TIMES

- 0.5 oz Perle 60 min
- 1.0 oz Tettnang 20 min
- 0.5 oz Perle 10 min
- 1 lb Table Sugar 10 min*

YEAST

- Wyeast #1214 Belgian Abbey Ale Yeast
Optimum Temperature: 68°-78°F