



BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

www.briess.com

Organic Dubble

Recipe for 5 US gallons (19L)

Description: This all natural, bottle conditioned Belgian ale is equally delicious whether brewed with organic or conventional ingredients. If you are having trouble sourcing organic ingredients, try www.breworganic.com

Quantity	Ingredients	Comment
5 lbs	Briess Organic Maltoferm® 10000 LME	
8 oz.	Briess Organic Caramel Malt 60L	
4 oz	Briess Organic Carapils® Malt	
1 lb	Organic Cane Sugar	
1 tsp	Irish Moss	
0.75 oz.	Organic Perle Hops (7%AA hop)	45min boil
2 vials	WLP 540 Abbey IV Ale IV	

Brewing Procedures:

1. Steep grains in 5 gallons 150-180° F water for 15-20 minutes.
2. Remove from heat. Add Organic Maltoferm® 10000 LME and bittering hops and bring to a boil for 30 minutes.
3. Heat Cane Sugar in saucepan. Stir constantly until liquid and slightly browned.
4. Add Cane Sugar and Irish Moss. Boil 15 more minutes.
5. Cool to 70° F, oxygenate wort and add 2 vials WLP530 or WLP 540 yeast.

Fermentation:

Primary: 10 Days at 70° F
 Secondary: 14 Days at 35F
 Bottle condition and age for 1 month.

Original Gravity:	1.065	Final Gravity:	1.013
Alcohol by wt:	5.4%	Alcohol by vol:	6.8%
IBU:	18	Color(Lov):	20