



# BRIESS®

MALT & INGREDIENTS Co.

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## Two Belgians (Belgian Dubbel)

Recipe for 5 US gallons (19L)

**Description:** Full-bodied complex, satisfying Trappist-style ale. Displays a wide range of malt flavors alongside wonderful ester and phenol flavors produced by a Belgian-style yeast blend.

Quantity	Ingredient	
12 lbs	Briess Pilsen Malt	
2 lbs	Briess Carabrown® Malt	
1 lbs	Briess Extra Special Malt	
0.5 lbs	Briess Carapils® Malt	
3 lbs	Briess Aromatic Malt	
0.5 lbs	Sugar	
1 ¼ oz	East Kent Golding (5% AA hop)	60 min boil time
1 vial	WLP575 Belgian Style Ale Yeast Blend	

### Brewing Procedures:

1. Mash crushed grains in 5.5 gal of water at 154-156°F for 45 minutes.
2. Heat to 170°F.
3. Lauter and sparge to collect 5.5 gallons of water.
4. Bring to boil, add East Kent Golding Hops.
5. Boil 60 minutes.
6. Cool and pitch WLP575 Belgian Style Ale Yeast Blend.

### Fermentation:

Primary: 14 Days at 68-75°F  
Secondary: 14 Days at 35°F  
Bottle condition

Original Gravity:	1.070	Final Gravity:	1.016
Alcohol by wt:	5.6%	Alcohol by vol:	7.0%
IBU:	23	Color(Lov):	13