

BIERRECEPT:

BELGIAN STYLE - BELGIAN DUBBEL

Belgian Dubbel, the little sibling of the Quad

The Belgian style - dubbel ranges from brown to very dark in color. These beers have a malty sweetness and can have cocoa and caramel aromas and flavors. Hop bitterness is medium-low to medium. Yeast-generated fruity esters (especially banana) can be apparent. "Dubbel" meaning "double," this beer is not so big in intensity as its sibling the Belgian style - quadrupel.

SPECIFICATIONS

SG: **15 - 16°**

FG: **3 - 3,5°**

EBU: **30 - 35**

ABV: **6 - 7%**

EBC: **30 - 35**

Ingredients

Fijn extract: **± 78%**

Malt

Malt ingredients for Belgian Style - Belgian Dubbel

MALT TYPE	%	Kg/hl
PALE ALE MD	65	13.0
AROMA 150 MD	15	3.0
CARA 50 MD	10	2.0
CARA 120 MD	10	2.0
TOTAL	100	20 kg

Yeast

Belgian Abbey Ale yeast

Hop

Hop ingredients: a mix of bitter and aroma hops (mass depends on the % alpha acids)

HOP	g/hl
Bitter: Magnum, Nugget, Target, Chinook...	
Flavour: Saaz, Select, Perle,...	
Aroma: Hallertau Mittelfruh (HM), Styrian, Willamette,...	

Extra

Brown candy sugar: up to 8%

Brewing Process

Programmed infusion process; pH 5.3

1. 60' at 63 °C
2. 30' at 72 °C
3. 1' at 78 °C; sparging at 80 °C

- boiling: 90 min;
- first hop: 10 min;
- second: 50 min;
- third: 90 min;
- Extra sugar: 85 min.

Rest of process

- Whirlpool or centrifuge
- Fermentation for 7 days at 21 °C
- Yeast collection
- Maturation or secondary fermentation for 1 week at 13 - 15 °C
- Conditioning for 1 week at 0 - 1 °C
- Remove the sediment.
- Bottling
- Refermentation in the bottle: 10 - 15 days at 21 - 22 °C (warm dark room)

Opmerkingen:

The amount of sugar is in relation with:

1. residual sugar from main fermentation
2. residual CO₂
3. the desired CO₂ content e.g. 6-7 g / lit. CO₂

The amount of hop is also related to the isomerisation yield in the brewery.

Disclaimer :

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.