



## “Featured Recipe of the Month”

### Belgian Dubbel Duty

**“A Belgian Dubbel that’s big on taste, but easy to drink. Full of flavor and alcohol, this one goes down like a session ale. Perfect for our cooler November nights where the brews pack a Belgian punch! ”**

5 gallons, extract/specialty grains  
8% ABV  
22 IBU’s

#### Ingredients:

- 3.3 lbs. Golden Light LME
- 2 lbs. Golden Light DME
- 3.5 lbs. Munich Malt (*Partial Mash, 30 min*)
- 2 lb. Dark Munich Malt (*Partial Mash, 30 min*)
- 1.5 lbs. Aromatic (*Partial Mash, 30 min*)
- .5 lb. Carapils (*Partial Mash, 30 min*)
- 3 oz. Acidulated Malt (*Partial Mash, 30 min*)
- .5 lbs. Caramunich 60L (*Add to Partial Mash, 10 min*)\*
- 6 oz. Special B (*Add to Partial Mash, 10 min*)\*
- 1 oz. Chocolate Wheat (*Add to Partial Mash, 10 min*)\*
- 1.5 oz. Tettnang, for 60 minutes
- .5 oz. Saaz, for 15 minutes
- 1 tsp. Irish Moss, for 10 minutes
- 1 lb. Dark Cascade Candi Syrup, for 10 minutes
- .5 oz. Saaz, for 2 minutes
- Imperial Triple Double Yeast
- 5 oz. corn sugar for priming



**\*\*Pitch at 64 °F and let it naturally rise to 68 °F during fermentation\*\***

All grain instructions: Substitute 8 lbs. Belgian Pale Malt for the LME & DME. Mash at 142° for 30 min, 156° for 30 min, add \* grains in a bag for the last 30 min, then remove before Mash Out. Boil for 90 minutes.

## Brew like a Monk!!!



Check out Cairn Brewing here in Kenmore. We've teamed up with them in a Homebrewer/Pro-brewer Collaboration to brew our Featured Recipe of the Month so you can actually taste the finished product before you buy the recipe.

Taste it, then brew it! OR Brew it, then taste it!

