

Dubbel Your Pleasure

an Extract **Belgian Dubbel** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
3.0 lb	Liquid Malt Extract - Dark	Boil
3.0 lb	Liquid Malt Extract - Light	Boil
1.5 lb	Dry Malt Extract - Extra Light	Boil
1.0 lb	Belgian Candi Sugar - Amber/Brown	Boil

Hops

Amount	Hop	Time
1.5 oz	Willamette (US)	60 min

Yeasts

Name	Lab/Product
Belgian Strong Ale Yeast	White Labs WLP545

Extras



Amount	Name	Time
0.25 tbs	Irish Moss	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Properties

OG	FG	IBU
1.062	1.012	35 
ABV	Color	Balance
6.6%	16 SRM	Balanced 

Notes

DR57205 - Malt Pale Vrac (2kg) - 8.40\$

? - Coopers Dark Malt Extract - 13\$

DR57130C - Malt en poudre CBW Golden Light (0.7kg) - 4.73\$

DR56603 - Sucre Candi Ambre (450g) - 8.02\$

HB58105 - Willamette (42g a 7.3%) - 1.68\$

LV20545 - Levure liquide belgian strong ale - 7.60\$

Total: 43.43\$