

ONIARIO BEERKEGS.COM

1.855.KEG.BEER

OBK Belgian Dubbel

STYLE

Belgian Dubbel

ESTIMATED SRM: 17

ESTIMATED IBU: 21

ESTIMATED OG: 1.063

ESTIMATED FG: 1.014

ESTIMATED ABV: 6.5%

PRE-BOIL VOL: 6.25 gal.

POST-BOIL VOL: 5.25 gal.

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

ALL-GRAIN

Ingredients

Author's Instructions

| LBS. | OZ. | GRAIN BILL |
|------|-----|--------------|
| 10 | 0 | Pilsner |
| 1 | 0 | Brown Malt |
| 1 | 0 | Crystal 120L |
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| MASH SCHEDULE |
|-----------------------------------|
| Sacch' Rest: 152°F for 60 Minutes |
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| OZ. | HOPS |
|-----|-------------|
| 1 | Hallertauer |
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| OZ. | MIN. | BOIL ADDITIONS & TIMES |
|-----|------|------------------------|
| 1 | 60 | Hallertauer |
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| # | YEAST |
|---|--------------------------------------|
| 1 | Pkg Safbrew T-58 Specialty Ale |
| | or |
| | (See Packing List for Liquid Option) |

| FERMENTATION |
|-----------------|
| 21 Days Primary |
| |
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OPTIONAL (NOT INCLUDED)

OBK Belgian Dubbel