Mouterij Dingemans NV

ARAO (1) 1875

Laageind 43 B-2940 Stabroek – België

Belgian Style

Abbey / Trappist Dubbel –Double BLOND

I. Description of the style

The "Dubbel" Abbey ale is a medium strong, blond, top fermented beer.

The beer that is today brewed in 7 monastic breweries (6 in Belgium, 1 in The Netherlands) is called Trapppist beer.

Some abbey ales are brewed in standard breweries, with a licence of a monasterium, and must be called "Abbey ales" or "Abdijbier".

The beer is full-bodied, with sweet mouthfeel and estery aroma, and refermented in the bottle.

II. Specifications

OG: 16 – 17 ° Plato AFG: 2.5 – 3 ° Plato

EBU: 30 ABV: 7 – 7.5 % Color: 9 – 10 EBC

III. Ingredients per hl; extract yield: ±80 %

Malt *	%	Kg / hl
ALE MD	67.5 %	13.5
CARA 20 MD	17.5 %	3.5
MUNICH MD	10 %	2
CARA 50 MD	5 %	1
Total:	100 %	20 kg
White candy sirup	Up + 7.5 %	

^{*}MD: stays for Malts of Dingemans

Hop: a mix of bitter, mouthfeel and aroma hops	G / hl
Bitter: Magnum, Nugget, Target, Chinooketc	15 g
Mouthfeel – Flavour: Saaz, Select, Perle, Tettnanger etc	155 g
Aroma: Hallertau Mittelfruh(HM), Styrianetc	75 g

Yeast: Belgian Abbey Ale yeast

Mouterij Dingemans NV

ANNO (1175

Laageind 43 B-2940 Stabroek – België Fax.: 00323 568 15 93 E-mail: bestelling@dingemansmout.be order@dingemansmout.be

IV. Brewing Process

Programmed infusion process; pH 5.3

40 ' at 63 °C 35 ' at 72 °C 1' at 78 °C; sparging at 80 °C

Boiling: 90 min; first hop: 10 min; second: 50 min; third: 75 min. White candy syrup: 85 min.

Tel.: 00323 568 68 68

Tel.: 00323 568 68 69

Whirlpool or centrifuge

Fermentation for 7 days at 21 °C

Yeast collection

Maturation or secondary fermentation for 3 weeks at 10 °C - 11 °C

Cool further to 7 - 8 °C and remove the sediment.

Refermentation in the bottle:

Dissolve between 500 - 750 g invert sugar / hl beer in 5 l water of min 75 °C, heat to 100 °C, to sterilize. Add an extra 3-500.000 ml yeast cells / ml and the invert sugar. Homogenise the beer in the tank and bottle within 24 hours.

Refermentation in the bottle:

- -10 15 days at 21 22 °C (warm dark room)
- -and 30 days maturation at 12 °C in a dark room.

P.S. The amount of sugar is in relation with:

- a. residual sugar from main fermentation
- b. residual CO₂
- c. 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

P.S.

OG: Original gravity in Plato

AFG: Apparent final gravity in Plato EBU: European Bitterness Units ABV: Alcohol % by volume

EBC: Color in Eur. Brew. Conv. – units

MD: Malts of Dingemans

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.