Mouterij Dingemans NV

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Belgian Style

Abbey / Trappist Dubbel –Double
BROWN

I. Description of the style

See also Blond Dubbel Abbey / Trappist

This brown has an even more full-bodied, creamy-sweet mouthfeel.
The nose can have a specific orange-vanilla touch from the marriage of some brown sugar compound and the fermentation.

Brown Abbey ale is mainly refermented in the bottle.

II. Specifications

OG: 16 – 17 ° Plato
AFG : 3 – 3.5 ° Plato
EBU : 32.5
ABV : 7 – 7.5 %
Color : 30 – 35 EBC

III. Ingredients per hl; extract yield: ± 78 %

Malt	%	Kg / hl
ALE MD	62.5 %	12.5
CARA 50 MD	17.5 %	3.5
CARA 20 MD	5 %	1
CARA 120 MD	15 %	3
Total:	*100 %*	*20 kg*
Brown candy sirup	Up 7.5 %	

Hop: a mix of bitter, mouthfeel and aroma hops	G / hl
Bitter: Magnum, Nugget, Chinook, Taurus….etc	16 g
Mouthfeel – Flavour: Saaz, Spalter, Perle… etc	160 g
Aroma: Hallertau Mittelfruh, Willamette, Styrian…etc	80 g

Yeast: Belgian Abbey Ale yeast

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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.

Whirlpool or centrifuge

Fermentation for 7 days at 21 °C => Remark: The main fermentation and the refermentation can take 1 – 2 days longer than with a blond.

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 CO_2
c. the desired CO_2 content e.g. 6-7 g / lit. CO_2

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

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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.