



Dubbel Shabby

Belgian Dubbel

Dubbel Shabby was born out of an idea to combine the rich fruity, malty flavors of a Belgian Quad with the more manageable ABV of a Dubbel. This deep reddish beer is a joy to behold and even more of a joy to drink!

The BJPC category 26B Belgian Dubbel would be the most likely category if brewing this beer for competition. We start with a foundation of all Belgian malts and build from there. Pilsner malt is the base with a dose of Special B and Aromatic to round out the fruity and malty aspects. A small amount of Pale Chocolate malt contributes to the deep red color and provides just a hint of chocolate in the aroma and flavor. Amber Candi Syrup adds some fermentable sugars along with its own unique flavor contribution. Hops don't play a big part in this beer and are used just enough to give it a little balance. The yeast is the final element that pulls everything together. The esters provided by the Imperial Triple Double are what push this beer over the top. It is very important to be sure that the yeast fully attenuates in order to keep this beer from being overly sweet. We are looking for a fairly dry finish. Allowing the temperature to start cool and free rise throughout primary fermentation can be beneficial.

Dubbel Shabby is easily brewed with either All Grain, or Extract with specialty grains methods.

DUBBEL SHABBY

EXTRACT: 6.6 lb. Pilsner Malt Extract
0.5 lb. Pilsner Dry Malt Extract

SPECIALTY GRAINS: 0.75 lb. Special B Malt
0.75 lb. Aromatic Malt
3 oz. Pale Chocolate

HOPS: 1.5 oz. Hallertau 60 min
0.5 oz. Hallertau 20 min
1.0 lb. Amber Candi Syrup 0 min

YEAST: Imperial – B48 Triple Double
White Labs – WLP530 Abbey Ale
(or) Dry Yeast – Fermentis SafAle BE-256

OTHER: 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

- INSTRUCTIONS:**
1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
 2. Steep (soak) specialty grains in bag for 30 - 40 min.
 3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
 4. Pour malt extract into mixture. Stir until dissolved.
 5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
 6. Boil for 60 minutes, while adding the hops at the recipe intervals.
 7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
 8. Sanitize all equipment that the wort will come into contact with after the boil.
 9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
 10. Add contents of boil pot, fill to 5 gallon mark with cold water.

11. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 10 lb. Belgian Pilsner Malt
0.75 lb. Special B Malt
0.75 lb. Aromatic Malt
3 oz. Pale Chocolate

HOPS: 1.5 oz. Hallertau 60 min
0.5 oz. Hallertau 20 min
1.0 lb. Amber Candi Syrup 0 min

YEAST: Imperial – B48 Triple Double
White Labs – WLP530 Abbey Ale
(or) Dry Yeast – Fermentis SafAle BE-256

Mash at 152 degrees for 60 minutes. Estimated OG 1.062, FG 1.014
Estimated IBU 18.0, Estimated SRM 16.9. Estimated ABV 6.4%

**Jon's Homebrew
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