



## La Trappe Dubbel

<b>TITLE:</b>	La Trappe Dubbel	
<b>CATEGORY:</b>	18B	
<b>SPECS:</b>	OG:	1.066
	FG:	1.012
	SRM:	41.0
	IBU:	14 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES (Assumed 75% Efficiency):

Weight (lbs)	Description
8.25	Belgian Pale (Dingeman's)
1.25	CaraMunich II
3.00	D-180 (Candi Syrup, Inc.)

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
Saaz	pellet	1.00	4.5	45

### YEAST:

WLP530 Abbey Ale - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

### MASH:

Mash	Temp	Duration
Conversion	149F	45 minutes
Mash out	170F	10 minutes

### NARRATIVE:

60 minute boil. Chill to 63F. Oxygenate for 60 seconds. Pitch yeast. Primary 7 days ramping up to 73F. Rack to secondary and hold at 55F for 4 weeks. Bottle prime with Simplicity at 31g/gallon. Cellar 6 month.

<sup>1</sup> The Tinseth algorithm has given us more accurate results.