

OLD DIRTY MONK DUBBEL ALE

TAKE A BATH ALREADY, WOULD YA?

BESTANDDELEN:

6.6 LB. PALE LIQUID EXTRACT
1 LB. LIGHT DRY MALT EXTRACT
1 LB. BELGIAN CANDI SYRUP (90 SRM)
CRUSHED GRAINS (12OZ CARAMUNICH, 4OZ SPECIAL B, 8OZ
AROMATIC MALT)
0.5 OZ MAGNUM HOP PELLETS (13% AA)
YEAST (SAFBREW S-33)
PRIMING SUGAR
HOP AND GRAIN BAGS
CAPS

INSTRUCTIES:

1. PLACE GRAINS IN LARGE GRAIN BAG AND PLACE IN STOCK POT WITH AT LEAST 2 GALLONS WATER (MORE IF YOU CAN FIT IT). BRING TEMPERATURE TO 150 DEGREES AND HOLD AT THIS TEMP FOR 30 MINUTES. REMOVE GRAIN BAG.
2. BRING GRAIN TEA TO A BOIL. REMOVE FROM HEAT AND ADD ONE CAN OF LIQUID EXTRACT ALONG WITH THE CANDI SURUP AND DRY MALT EXTRACT. STIR WITH THE INTENSITY OF A MONK'S PIETY AND RETURN TO HEAT, BRINGING TO A BOIL.
3. ALLOW TO BOIL FOR FIVE MINUTES UNDER CONSTANT VIGILANCE AND ADD 0.5 OZ. MAGNUM HOPS IN HOP BAG. SET TIME FOR 60 MINUTES.
4. WITH 15 MINUTES REMAINING, ADD IN THE SECOND CAN OF LIQUID EXTRACT. STIR UNTIL THE SUGAR IS COMPLETELY DISSOLVED. STIR YEAST INTO 1 CUP OF PRE-BOILED WATER HEATED TO BETWEEN 85 AND 100 DEGREES AND COVER.
5. AT END OF BOIL, REMOVE FROM HEAT, CHILL WORT TO 65-70 DEGREES, TOP UP TO 5 GALLONS, AND PITCH THE YEAST.
6. ALLOW TO FERMENT FOR AT LEAST TWO WEEKS. THIS ONE'S STRONG, SO IT WILL TAKE A LITTLE LONGER THAN YOUR BUD LIGHT CLONE. JUST KEEP CHECKING IT. THEN TRANSFER IT TO A SECONDARY FERMENTER FOR A MINIMUM OF TWO WEEKS.
7. PRIME WITH CORN SUGAR AND BOTTLE. HAVE A LITTLE PATIENCE WITH THIS ONE, IT'LL TASTE BETTER AFTER A COUPLE OF MONTHS. THAT'S NOT TO SAY IT WON'T BE DELICIOUS IN TWO WEEKS. JUST TAKE IT EASY AND SAY AN EXTRA PRAYER OF THANKSGIVING TO THE BEER GODS FOR THE DELISH BREW.

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DOEL: SG ~ 1.066
FG ~ 1.018
IBU ~ 22.5
ABV ~ 6.4%