



# BRIESS®

MALT & INGREDIENTS Co.

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## Triple Caramel Dubble

Recipe for 5 US gallons (19L)

**Description:** This bottle conditioned Belgian ale achieves delicious toffee/raisin/prune notes by using the complete spectrum of high end caramel malts. Malt characters are balanced by fruity esters and slightly acidic character of this limited edition yeast.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Golden Light LME	
4 oz.	Briess Caramel Malt 80L	
4 oz.	Briess Extra Special Malt	
4 oz.	Briess Caramel Malt 120L	
4 oz	Briess Carapils® Malt	
1 lb	Cane Sugar	
1 tsp	Irish Moss	
0.75 oz.	Perle Hops (7%AA hop)	45min boil
<b>2 vials</b>	<b>WLP510 Bastogne Belgian Ale</b>	Primary fermentation
<b>0.5 vials</b>	<b>WLP510 Bastogne Belgian Ale</b>	Bottle Conditioning

### Brewing Procedures:

1. Steep grains in 5 gallons 150-180° F water for 15-20 minutes.
2. Remove from heat. Add CBW® Golden Light LME and bittering hops and bring to a boil. Boil for 30 minutes.
3. Heat Cane Sugar in saucepan. Stir constantly until liquid and slightly browned.
4. Add Cane Sugar and Irish Moss. Boil 15 more minutes.
5. Cool to 70° F, oxygenate wort and add 2 vials **WLP510 Bastogne Belgian Ale yeast**.

### Fermentation:

Primary: 10 Days at 70° F  
 Secondary: 14 Days at 35F  
 Bottle condition and age for 1 month.

Original Gravity:	1.062	Final Gravity:	1.014
Alcohol by wt:	5.0%	Alcohol by vol:	6.3%
IBU:	18	Color(Lov):	20-24