

OLD DIRTY MONK DUBBEL ALE

TAKE A BATH ALREADY, WOULD YA?

BESTANDDELEN:

8 LB. AMBER DRIED MALT EXTRACT
½ LB. BELGIAN CANDI SUGAR
CRUSHED GRAINS (½ LB CRYSTAL, ½ LB CHOCOLATE, AND ½ LB
BELGIAN BISCUIT MALTS)
2 OZ. KENT GOLDING HOP PELLETS
1 OZ. STERLING HOP PELLETS
YEAST
PRIMING SUGAR
HOP AND GRAIN BAGS
60 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 DRIED 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 2 OZ. KENT GOLDING HOPS IN HOP BAG. SET TIME FOR 60 MINUTES.
4. AT THE 30 MINUTE MARK, ADD IN THE BELGIAN CANDI SUGAR. STIR UNTIL THE SUGAR IS COMPLETELY DISSOLVED. AT THIS POINT, ADD ½ OZ. STERLING HOP PELLETS AS WELL.
5. AT END OF BOIL (SAY, 3 MINUTES BEFORE), ADD THE REMAINING ½ OZ OF STERLING HOPS. REMOVE FROM HEAT, CHILL WORT TO 70-75 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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