

Belgian Gold – Belgian Dubbel

It is a strong, malty beer of deep copper color and rich, thick white head. Perfect marriage of complex malts, Belgian yeast aromas, alcohol and delicate earthy noble hop notes. High carbonation makes it drinkable despite high extract. The aroma covers many esters (stone fruits like peaches and plums, dried red fruits remaining of prunes and raisins), malt toffee, cookie-like aroma, slight soft alcohol and clove-like, spicy phenol from Belgian yeast. Produced and drunk in Belgian for years and now popular all over the world.

Raw Materials:

39% Viking Pilsner Malt
32 % Viking Pale Ale Malt
10% Viking Wheat Malt
6% Candied syrup
6% Viking Munich Light Malt
4% Viking Caramel Malt 100
3% Viking Caramel Malt 200

Mashing:

Malt/Water ratio: 1/3,5
pH set with lactic acid to 5,3
65°C 45min / 71°C 15min / 76°C 5min

Boiling:

Boil 90 minutes, normal pressure
pH set with lactic acid to 5,0.
Hops: 70% from bitter hops 30 minutes after start of the boil, 30% 10 minutes before the end of the boil (Belgian aromatic hops). Candied syrup added 5 minutes before the end of the boil.

Fermentation:

OG/FG 18/3,3
Wyeast 3538. 14 days at 16-24°C (temperature is raised steadily) + 21 days at 14°C

Beer Analysis:

Alcohol	8,1 vol-%
OG	18%
Color	25°EBC
Bitterness	40 BU