

# A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **Orpheus: Abbey-Style Dubbel**

BJCP Style: 18B. Belgian Dubbel

Batch Size: 3 gallons

Efficiency: 75%

Est. O.G.: 1.093

Boil time: 150 mins.

Estimated SRM: 19

Estimated IBUs: 21

Created by: Erik Lars Myers

## All-Grain Recipe:

Grain/sugar	Amt.
Pale Malt	8 pounds
Munich Malt	1 pound
Chocolate Malt	2 ounces
Biscuit Malt	1 ounce
Candi Sugar (amber)	.5 pound

## Partial Mash Recipe:

Grain/sugar	Amt.
Light Dry Malt Extract	5 pounds
Munich Malt	1 pound
Chocolate Malt	2 ounces
Biscuit Malt	1 ounce
Candi Sugar (amber)	.5 pound

## Hop Schedule:

Hop Type	Amt.	Time in Boil
Styrian Goldings	.3 ounce	60 minutes
Hallertau Hersbrucker	.3 ounce	60 minutes
Styrian Goldings	.1 ounce	10 minutes
Hallertau Hersbrucker	.1 ounce	10 minutes

### Notes:

Sparged 6.5 gallons of water through the mash and boiled it down to 3 gallons to hit target gravity.

Yeast: **WYeast 3787: Trappist High Gravity**