

Dubbel tends toward the reddish-brown in color and is a style of beer that is certainly an exciting Belgian stout, not only because of its high original gravity, but also because of its malty character.

Dubbel



Yeast

Ale

Color

dark amber to brown

Original wort

1.062 - 1.075

IBU

15-25

Foodpairing

Creamy chocolate
desserts, for grilling, greasy
smoked sausages

Facts

Dubbel is a relatively new beer style, defined in 1922 in the Belgian Trappist monastery of Westmalle. Before that, of course, there were darker stout beers in Belgium, but they had not yet received their style definition as Dubbel until then, including in Westmalle. The beer that was named Dubbel was first brewed here in 1856.

A Dubbel is usually a relatively complex beer. You do without the hop bitterness, but you have in the beer an interplay of dark malt notes, the slightly alcoholic note and the estrous and phenolic flavors from the yeast. Of course, the malt provides the color in a Dubbel. The color of such beers typically tends toward reddish brown.

Different sugar syrups are also sometimes added to a Dubbel.