

# BELGIAN ABBEY DUBBEL



## LABEL



## DESCRIPTION

This complex Belgian Abbey Dubbel Ale is rich with flavors coming from the unique Belgian yeast and dark Belgian candi sugar included with the recipe. Sweet notes of dark fruit, raisins, figs, caramel and a mildly spicy finish make this a unique classic beer style not to be missed.



## NOTES

- Popular style for the seasoned beer drinker
- Perfect for food pairings
- Medium to full body
- Pleasant creaminess
- Higher alcohol content, but does not taste strongly of alcohol
- For fans of New Belgium, Chimay and St. Bernardus

## WHOLESALE PRICE

Craft Beer Kit: \$26.40

Beer Kit Recipe: \$12.00

## SELLING POINTS

- Belgian beer is the pinnacle of quality craft beer on a global level and is attracting the same status as Scotch or wine.
- Every year, over 11 Million hectolitres (>60% of the beer produced in Belgium) are exported to the United States and around the globe.
- Belgium has increased its beer exports by 17% to the United States in 2016 and is third among countries exporting beer behind Mexico and Netherlands.

## BEER STYLE ORIGINS

Abbey beers have a long history dating back to the middle ages when Trappist monks brewed these beers in their monasteries (a small number still do today). They became popular in Belgium and it is believed that the “Dubbel” earned its name from the old parti-gyle system of mashing which creates 2x’s the sugar as the single (“Petite Bière”). These mid-strength Belgian beers are dark amber to brown in color and usually have a large, lasting head. Dark fruit flavors such as raisin, date, or plum are usually present and sometimes accompanied by a spicy presence. The finish tends to be dry with a little alcohol warming. This beer is complex and tasty with an ABV between 6–8.5%. IBUs are usually around 15–25.

# CRAFT & BREW

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