



Belgian Malts that Make Your Beer So Special

Dark Dubbel Beer



Original gravity: 14° Plato

Alcohol: 6.5 %

Description



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INGREDIENTS / HL



MALT

Château Pilsen 2RS	10 kg
Château Wheat Blanc	1 kg
Château Cara Gold	5 kg
Château Special B	5 kg



HOPS

Hallertauer Hersbrucker	50 g
Tettnang	25 g



YEAST

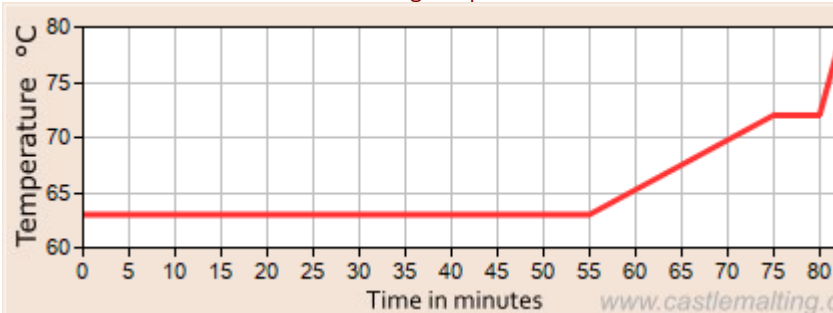
Safbrew T-58	50 – 80 g
Safbrew F2 (Refermentation)	2.5 – 5



SUGAR

Candy sugar dark (pieces)	0.5 kg
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Mashing Temperature



Step 1: Mashing

Rest at 63 °C for 55 minutes

Raise the temperature to 72° C, rest for 15 minutes

Raise the temperature to 78° C, rest for 2 minutes

Step 2: Boiling

Duration: 1 hour 30 minutes; the volume of wort declines by 8 – 10%

After 15 minutes add the Hallertauer hop

After 85 minutes add the Tettnang hop and the candy sugar

Step 3: Cooling

Step 4: Fermentation at 22°C