



Belgian Malts that Make Your Beer So Special

Dark Dubbel Beer



ABV 7%

Color 73
EBC

Bitterness
28 IBU

Description

This beer is rich, dark, and sweet. The creamy head has the fragrance of specialty malts. The flavor is complex, fruity with a fresh-bitter finish. It is a balanced beer with a soft mouthfeel and a long, dry aftertaste.

Service:

Glass: Tulip beer glass
Temperature: 4-8°C

BREWER'S TIP

We suggest refermenting this beer in the bottle to keep its freshness and bring extra complexity.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact:
info@castlemalting.com

Brewing is an experiment! Brew your own beer!
Send us your recipe, and we'll be pleased to publish it on our website

Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	60% / 13.9 kg
Château Wheat Blanc	5% / 1 kg
Château Cara Gold®	18% / 4.2 kg
Château Special Belgium®	18% / 4.2 kg

HOPS

Magnum (12.0% aa)	26 IBU / 80 g
Tettnang (5.0% aa)	2 IBU / 80 g

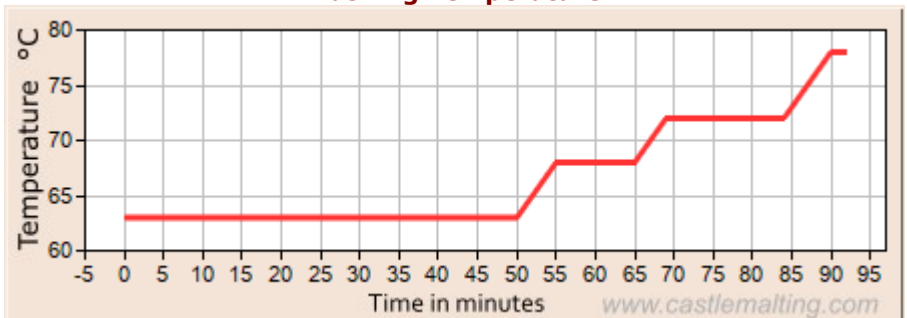
YEAST

SafAle T-58	80 g
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SUGAR

Candy sugar dark (pieces)	500 g
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Mashing Temperature



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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Mash-in at 63°C

Rest for 50min at 63°C

Rise to 68°C at 1°C/min. Rest for 10min at 68°C

Rise to 72°C at 1°C/min

Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 60min.

Hop addition 1: After 10min add Magnum.

Hop Addition 2: After 55min add Tettnang.

Sugar: After 50min add sugar.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	15.5°P	Efficiency	85%
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Step 3: Fermentation and Maturation

Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 2 days then rise to 22°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	82%	FG	2.80°P
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Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of**

CO2. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

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