Belgian Malts that Make Your Beer So Special

Dark Dubbel Beer



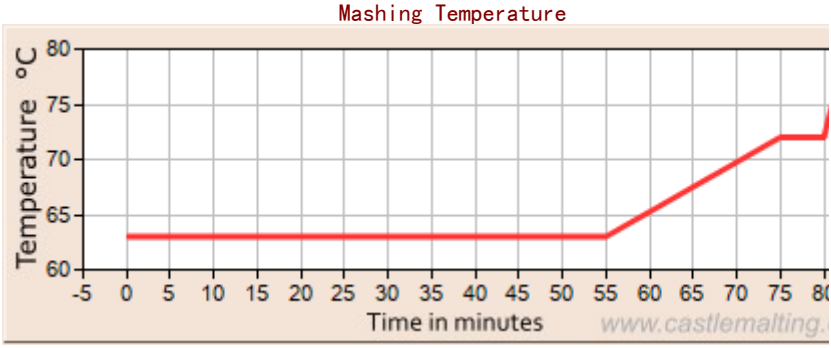
Original gravity: 14° Plato

Alcohol: 6.5 %

INGREDIENTS / HL

MALT	
Ch teau Pilsen 2RS	10 kg
Ch teau Wheat Blanc	1 kg
Ch teau Cara Gold	5 kg
Ch teau 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

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

Description



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