



Belgian Malts that Make Your Beer So Special

Dark Dubbel Beer



Original gravity: 15°Plato

Alcohol: 7.0%

Colour: 65 EBC

Bitterness: 28 EBU

Description

This beer is rich, dark and sweet. The creamy head has the fragrance of special malt. The flavor is complex, fruity with a fresh-bitter finish. It is a balanced quality beer with a soft feel in the mouth and a long, dry aftertaste.

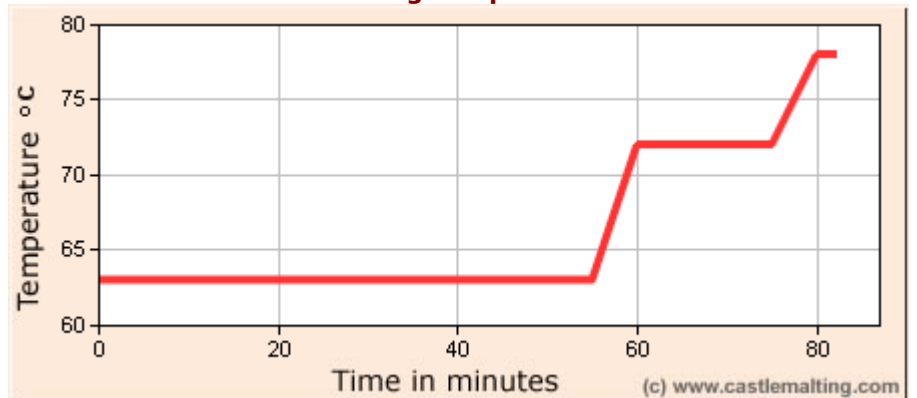


Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	9 kg / hl
Château Wheat Blanc	1 kg / hl
Château Cara Gold®	5 kg / hl
Château Special B	5 kg / hl
HOPS	
Hallertauer Hersbrucker	50 g / hl
Tettnang	75 g / hl
YEAST	
SafAle T-58	70 g / hl
SafAle F-2 (Refermentation)	2.5 - 5 g /hl
SUGAR	
Candy sugar dark (pieces)	0.5 kg / hl

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: Filtration

Separate the wort from the spent grain with water at 75-78°C

Step 3: 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 4: Cooling

Step 5: Fermentation at 22°C

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

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

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