



Belgian Malts that Make Your Beer So Special

Dark Dubbel Beer



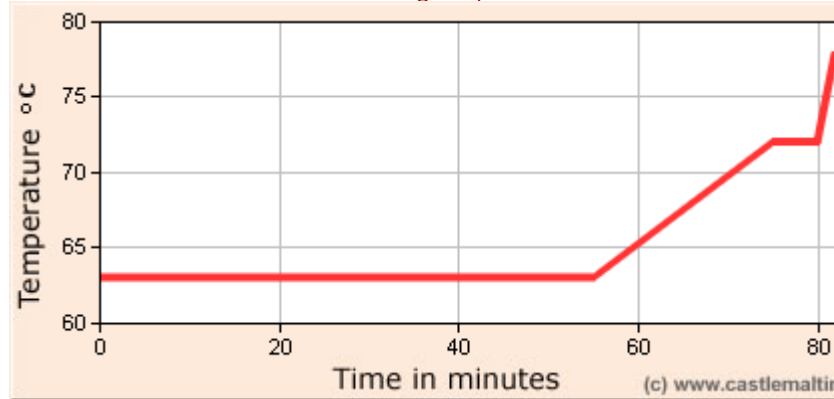
Original gravity: 14° Plato

Alcohol: 6.5 %

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 g |
| 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
 This is a dark Dubbel beer, brewed with a mix of malts including Pilsen, Wheat, Cara Gold, and Special B. It features a rich, dark color and a complex flavor profile with notes of bread, caramel, and a touch of sweetness from the candy sugar. The alcohol content is 6.5%.



Castle Malting is a family-run business with over 30 years of experience in the malting industry. We produce a wide range of high-quality malts for craft and commercial breweries. For more information, please contact us at info@castlemalting.com or visit our website at www.castlemalting.com.