



# 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.

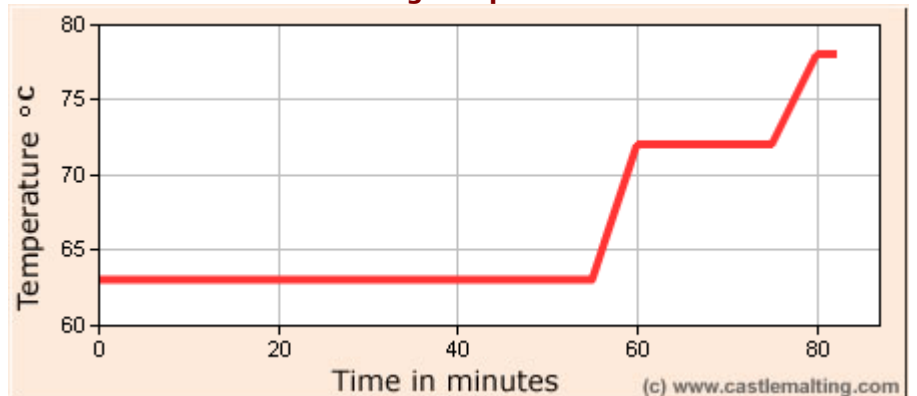


## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	10 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	25 g / hl
YEAST	
Safbrew T-58	50 - 80 g / hl
Safbrew F2 (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: 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

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](mailto: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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