Dark Dubbel Beer

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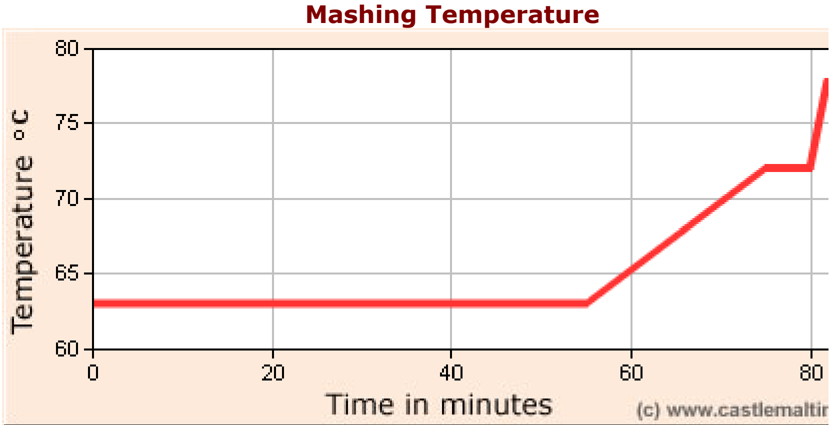
Original gravity: 14° Plato

Alcohol: 6.5 %

INGREDIENTS / HL

MALT	
Château Pilsen 2RS	10 k
Château Wheat Blanc	1 k
Château Cara Gold®	5 k
Château Special B	5 k
HOPS	
Hallertauer Hersbrucker	50
Tettnang	25
YEAST	
Safbrew T-58	50 - 80
Safbrew F2 (Refermentation)	2.5 - 5
SUGAR	
Candy sugar dark (pieces)	0.5 k

Mashing Temperature



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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

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