Belgian Malts that Make Your Beer So Special

Dark Dubbel Beer



ABV 7%	Color 73 EBC	Bitterness 28 IBU

Description
This beer is rich, dark, and sweet. The creamy head has the fragrance of specialty malts. The flavor is complex, fruity with a fresh-bitter finish. It is a balanced beer with a soft mouthfeel and a long, dry aftertaste.

Service:
Glass: Tulip beer glass

Temperature: 4-8°C

BREWER`S TIP
We suggest refermenting this beer in the bottle to keep its freshness and bring extra complexity.

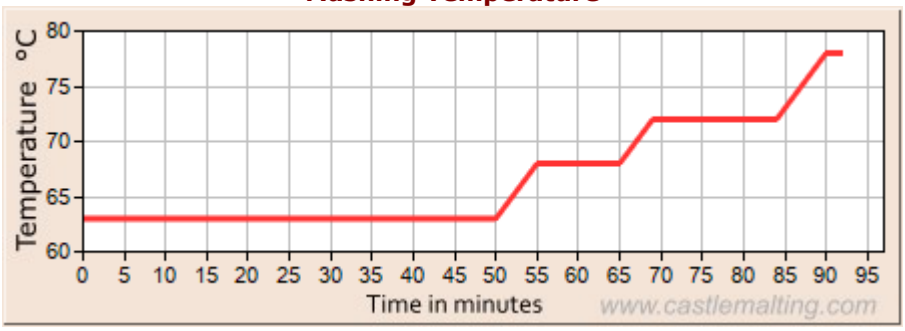
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: 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

Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	60% / 13.9 kg
Château Wheat Blanc	5% / 1 kg
Château Cara Gold®	18% / 4.2 kg
Château Special Belgium®	18% / 4.2 kg
HOPS	
Magnum (12.0% aa)	26 IBU / 80 g
Tettnang (5.0% aa)	2 IBU / 80 g
YEAST	
SafAle T-58	80 g
SUGAR	
Candy sugar dark (pieces)	500 g

Mashing Temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 63°C

Rest for 50min at 63°C

Rise to 68°C at 1°C/min. Rest for 10min at 68°C

Rise to 72°C at 1°C/min

Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.

Hop addition 1: After 10min add Magnum.

Hop Addition 2: After 55min add Tettnang.

Sugar: After 50min add sugar.

Whirlpool to remove the trub

Total		Batch					

evap	6.0%	size	100L	OG	15.5°P	Efficiency	85%

Step 3: Fermentation and Maturation
Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 2 days then rise to 22°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	82%	FG	2.80°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439 CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB