



# Belgian Malts that Make Your Beer So Special

## Dark Dubbel Beer



## 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

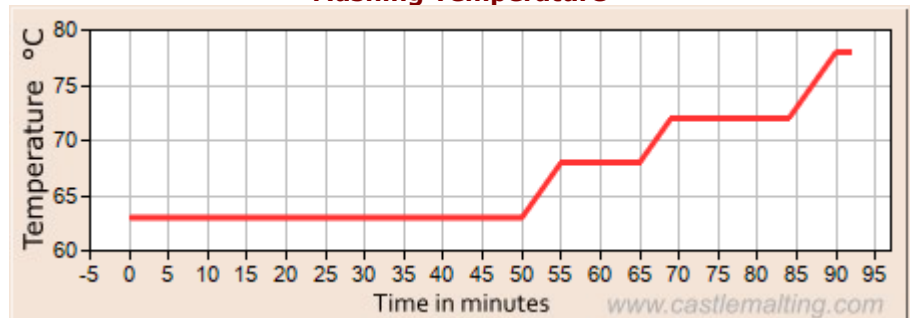
#### YEAST

SafAle T-58	80 g
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#### SUGAR

Candy sugar dark (pieces)	500 g
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#### Mashing Temperature



ABV 7%	Color 73 EBC	Bitterness 28 IBU
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#### 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](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

#### Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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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 evap	6.0%	Batch size	100L	OG	15.5°P	Efficiency	85%
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#### 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
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**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.

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