Belgian Malts that Make Your Beer So Special

Belgian Dubbel



ABV	Color	Bitterness*
6.8%	50 EBC	20 IBU

Description
Beer of moderate alcohol level, amber-copper colour, with an aromatic profile and complexity of taste. One of the most produced styles by Trappist abbeys in Belgium. This recipe presents complex caramel and light roasted malt notes due to the extensive use of special malts, accentuated sweetness characteristic of the addition of Belgian Candy Sugar and fruity notes from the esters produced by the Belgian yeast during fermentation. Great beer to be enjoyed on cold days.

*The bitterness depends on the alpha acid content of hops, boiling conditions and other parameters.

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	65.0% / 15.9 kg
Château Melano	15.0% / 3.7 kg
Château Abbey®	10.0% / 2.4 kg
Château Cara Arome	8.0% / 2.0 kg
Château Chocolat Light®	2.0% / 0.5 kg

HOPS

Perle (8.0% aa)	80 g
Styrian Golding (4.0% AA)	80 g

YEAST

SafAle BE-256	80 g

SUGAR

Belgian Dark Candy Sugar	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 65°C

Rest for 50min at 65°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 75min.

Hop addition 1: After 15min add Perle.

Hop Addition 2: After 70min add Styrian Golding and Belgian Dark Candy Sugar. Whirlpool to remove the trub

Total evap	Batch size	OG	Efficiency
7.5%	100L	14.6°P	80%

Step 3: Fermentation and Maturation Cool down the wort to 20°C and pitch the yeast. Ferment at 20°C for 2 days then rise to 25°C. Once the fermentation is done (FG reached and off flavours 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	2.65°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **5.5 g/L of CO2**. The beer is ready to packaging and drinking. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.

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