Belgian Malts that Make Your Beer So Special

# Dark Dubbel Beer



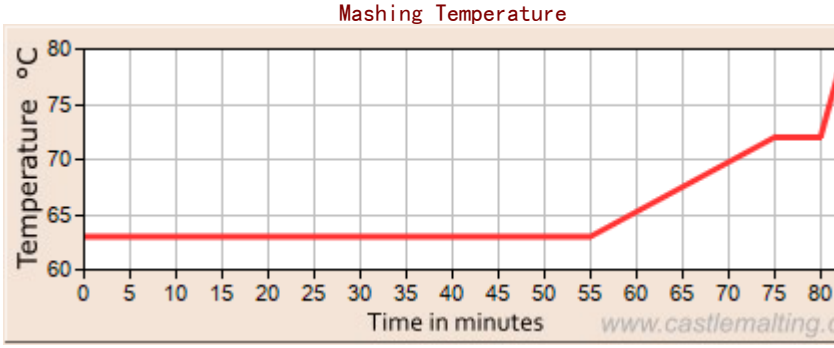
Original gravity: 14° Plato

Alcohol: 6.5 %

## INGREDIENTS / HL

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

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

Description




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