

#27 Leffe Clone #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **4.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (62%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (28.2%)	79 %	10
Sugar	Cukier kandyzowany belgijski biały	0.35 kg (9.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	14.3 %
Boil	Styrian Golding	30 g	60 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	90 ml	Wyeast Labs
Zadano w 20°C, gęstwa 8 dniowa				

Notes

- <https://byo.com/article/belgian-blond-style-profile/>
Mar 19, 2019, 1:09 PM
- Belgian Pilsner malt is the natural choice for the base malt. Feel free to substitute any high quality malt of a similar flavor and color from a different supplier. The sugar I use is the cheapest table sugar I can find at my warehouse store. Mill the grains and dough-in targeting a mash of around 1.5 quarts of water to 1 pound of

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

grain (a liquor-to-grist ratio of about 3:1 by weight) and a temperature of 150 °F (66 °C). Hold the mash at 150 °F (66 °C) until enzymatic conversion is complete. Infuse the mash with near-boiling water while stirring or with a recirculating mash system raise the temperature to mash out at 168 °F (76 °C). Sparge slowly with 170 °F (77 °C) water, collecting wort until the pre-boil kettle volume is around 6.5 gallons (24.4 L) and the gravity is 1.050 (12.4 °P).

The total wort boil time is 90 minutes, which helps reduce the S-Methyl methionine (SMM) present in the lightly kilned Pilsner malt and results in less Dimethyl Sulfide (DMS) in the finished beer. Add the bittering hops with 60 minutes remaining in the boil. Add the sugar with 15 minutes left in the boil. Chill the wort rapidly to 64 °F (18 °C), let the break material settle, rack to the fermenter, pitch the yeast and aerate thoroughly.

You will need 2 packages of liquid yeast or you can make a 2.5L starter from 1 package. Pitch yeast at 64 °F (18 °C), aerate or oxygenate, and let the temperature rise slowly to 68 °F (20 °C) over the course of several days. Ferment until the yeast drops clear. With healthy yeast, fermentation should be complete in a week, but do not rush it. It is important for the beer to attenuate fully. Rack to a keg and force carbonate or rack to a bottling bucket, add priming sugar, and bottle. When finished, carbonate the beer to approximately 3 volumes.

Mar 25, 2019, 9:53 AM