

# Leffe

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **4.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (86.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.6%)	79 %	16
Sugar	Cukier	0.3 kg (5.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	20 g	30 min	11 %