

## #27 Leffe Clone #1

- Gęstość **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **4.7**
- Styl **Belgian Blond Ale**

### Rozmiar warki

- Oczekiwana ilość gotowego piwa **12 L**
- Straty z fermentacji **5 %**
- Rozmiar ze stratami z fermentacji **13.2 L**
- Czas gotowania **60 min**
- Szybkość odparowywania **7 %/h**
- Ilość gotowanej brzezki **14.8 L**

### Zacieranie

- Wydajność zacierania **75 %**
- Stosunek wody do ziarna **3 L / kg**
- Ilość wody do zacierania **9.6 L**
- Całkowita objętość zacieru **12.8 L**

### Kroki

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

### Zacieranie krok po kroku

- Podgrzej **9.6 L** wody do zacierania do **73.7C**
- Dodaj ziarna
- Przetrzyj zacier **60 min** w **66C**
- Wystadzaj używając **8.4 L** wody o temp. **76C** lub do osiągnięcia **14.8 L** brzezki

### Surowce fermentujące

Typ	Nazwa	Ilość	Ekstrakcja	EBC
Ziarno	Pilzneński	2.2 kg (62%)	81 %	4
Ziarno	Strzegom Wiedeński	1 kg (28.2%)	79 %	10
Cukier	Cukier kandyzowany belgijski biały	0.35 kg (9.9%)	--- %	---

### Chmiele

Użyto do	Nazwa	Ilość	Czas	Alfa kwasy
Gotowanie	Columbus/Tomahawk/Zeus	5 g	60 min	14.3 %
Gotowanie	Styrian Golding	30 g	60 min	2.8 %

### Drożdże

Nazwa	Typ	Forma	Ilość	Laboratorium
Wyeast - Belgian Ardennes	Ale	Gęstwa	90 ml	Wyeast Labs
Zadano w 20°C, gęstwa 8 dniowa				

### Notatki

- <https://byo.com/article/belgian-blond-style-profile/>  
19 mar 2019, 13:09
- 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

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.

*25 mar 2019, 09:53*