

Leffe Clone #2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **4.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **14.6 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 **8.2 liter(s)** of **76C** water or to achieve **14.6 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 | Saaz (Czech Republic) | 25 g | 60 min | 3.5 % |
| Boil | Styrian Golding | 30 g | 15 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Slant | 1 ml | Wyeast Labs |
| Gęstwa z Belgian IPA 15,7 3 pokolenie. W lodówce od: 17.05.2019r. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|-----|------|--------|
| Spice | Kolendra | 4 g | Boil | 10 min |
|-------|----------|-----|------|--------|

Notes

- Poprzednie było zbyt drożdżowe mam wrażenie, oraz ciut za wysoka gorycka - mogłoby być bardziej słodowe.
Schodzę z goryczką z 25 na 21.
Nagazowanie tym razem 2,7 max bo przy 2,9 wybrzusza mi kapsle!
May 20, 2019, 12:23 PM