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

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

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