

## Leffe Blonde (clone) v2 - 6.4%

### Belgian Blond Ale

Author: Castle Malting

Type: All Grain

IBU : 27 (Tinseth)  
 BU/GU : 0.39  
 Colour : 17 EBC  
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.050  
 Original Gravity : 1.068  
 Final Gravity : 1.019

### Fermentables (1.64 kg)

1.313 kg - Chateau Pilsen 2-Row 3.5 EBC (80.1%)  
 ^ Lot # 5425000394726 (15.09.2022)  
 ^ Brouwmaatje (NL) BM-BL.051.002.4  
 246 g - Chateau Melano Light 40 EBC (15%)  
 81 g - Chateau Biscuit 45 EBC (4.9%)  
 ^ Lot # 5425000394839 (24.11.2022)  
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1  
 40 g - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (13.9 g)

50 min - 7.7 g - Hallertau Tradition - 7% (22...  
 10 min - 3.6 g - Saaz - 3.6% (2 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
 10 min - 2.6 g - Hallertau Tradition - 7% (3...

### Miscellaneous

Mash - 1.02 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.58 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.14 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 5 min - Boil - 5.6 g - Coriander Seed  
 ^ Brouwmaatje (NL)

### Yeast

0.6 pkg - Fermentis SafBrew Specialty Ale T-58

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.92 L  
 Sparge Water : 4.53 L  
 Boil Time : 60 min  
 Total Water : 9.45 L



17 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Multi Step Mash (67 min)  
 68.7 °C - Strike Temp  
 63 °C - 40 min - Temperature  
 68 °C - 15 min - Temperature  
 72 °C - 10 min - Temperature  
 78 °C - 2 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 2 days - Primary  
 22 °C - 7 days - Primary  
 8 °C - 1 days - Primary  
 2 °C - 10 days - Secondary  
 0 °C - 5 days - Cold Crash  
 18 °C - 14 days - Carbonation  
 18 °C - 14 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 46 Mg 2 Na 27 Cl 65 SO 71 HCO 17

SO/Cl ratio: 1.1  
 Mash pH: 5.31  
 Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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## Recipe Notes

Target: ABV = 6.5 %, IBU = 25, EBC = 26, mash pH = 5.3.

For refermentation in the bottle, add brewing sugar and SafAle F-2.

<https://www.castlemalting.com/CastleMaltingBeerRecipes.asp?Command=RecipeView&RecipeID=37>