

Leffe Blonde (clone) - 6.8%

Belgian Blond Ale

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Type: All Grain

IBU : 12 (Tinseth)
 BU/GU : 0.17
 Colour : 15 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.066
 Final Gravity : 1.014

Fermentables (1.58 kg)

1.201 kg - Pale Ale Malt 10 EBC (76.3%)
 ^ Lot # 20220628
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 134 g - Flaked Maize 3 EBC (8.5%)
 ^ Lot # 211407666045
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 107 g - Chateau Vienna 5.5 EBC (6.8%)
 80 g - 10 min - Boil - Brown Sugar, Light 15....
 53 g - Chateau Biscuit 45 EBC (3.4%)
 ^ Lot # 5425000394839
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1

Hops (17.8 g)

Mash - 6.3 g - East Kent Goldings - 5.4% (3 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 15 min - 7.8 g - Saaz - 3.6% (6 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 15 min - 3.7 g - Styrian Golding (Savinja Gol...
 ^ The Malt Miller (UK) HOP-02-013

Miscellaneous

Mash - 1.01 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.57 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.12 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.267 items - Protafloc

Yeast

0.6 pkg - CrossMyLoof Flushed Nun

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

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

Mash Water : 4.49 L
 Sparge Water : 4.83 L
 Boil Time : 60 min
 Total Water : 9.32 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 65 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 22 °C - 14 days - Primary
 22 °C - 14 days - Carbonation
 22 °C - 28 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: 5.39
 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:

Recipe Notes

OG = 1.059 really poor BHE at 63%.