

## Abbaye de Leffe - Leffe Blonde (clone) v2 - 7.4%

### Belgian Blond Ale

Author: Candi Syrup

Type: All Grain

IBU : 22 (Tinseth)  
 Colour : 8 EBC  
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.065  
 Total Gravity : 1.067  
 Final Gravity : 1.011

### Fermentables (1.6 kg)

935 g - Pilsen Malt 2.7 EBC (58.3%)  
 ^ The Malt Miller (UK) MAL-00-002  
 267 g - Pale Ale Malt 6 EBC (16.7%)  
 ^ The Malt Miller (UK) MAL-00-010  
 267 g - Torrified Wheat 3.9 EBC (16.7%)  
 ^ The Malt Miller (UK) MAL-03-006  
 134 g - 10 min - Boil - Candi Syrup, Simplici...  
 35 g - Bottling - Candi Syrup, Simplicity 2 EBC

### Hops (11.4 g)

60 min - 7.3 g - East Kent Goldings (T90) - 5...  
 ^ The Malt Miller (UK) HOP-04-001  
 20 min - 4.1 g - Celeia (Styrian Goldings) (T...  
 ^ The Malt Miller (UK) HOP-06-004

### Miscellaneous

Mash - 1.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 1.14 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - White Labs Belgian Golden Ale WLP570

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.61 L  
 Sparge Water : 6.32 L  
 Boil Time : 90 min  
 Total Water : 9.93 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 50 min - Temperature  
 76 °C - 15 min - Mash out

### Fermentation Profile

Ale  
 18 °C - 1 days - Primary  
 23 °C (5 day ramp) - 5 days - Primary  
 10 °C - 14 days - Secondary  
 10 °C - 28 days - Carbonation  
 10 °C - 28 days - Conditioning

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC

### Recipe Notes

Target: ABV = ?, IBU = 25, EBC = ?, OG = 1.064, FG = 1.013.