

Abbaye de Leffe - Leffe Blonde (clone) - 6.6%

Belgian Blond Ale

Author: The Malt Miller

Type: All Grain

IBU : 20 (Tinseth)
 Colour : 9 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.065
 Final Gravity : 1.015

Fermentables (1.54 kg)

1.291 kg - Pilsen Malt 2.7 EBC (84.1%)
 ^ The Malt Miller (UK) MAL-00-002
 129 g - 10 min - Boil - Belgian Candi Sugar R...
 ^ The Malt Miller (UK) SUG-00-004
 58 g - Aromatic Malt 50 EBC (3.8%)
 ^ The Malt Miller (UK) MAL-04-000
 58 g - Pale Wheat Malt 4 EBC (3.8%)
 ^ The Malt Miller (UK) MAL-00-032

Hops (9.4 g)

90 min - 9.4 g - Hallertauer Mittelfrueh (T90...
 ^ The Malt Miller (UK) HOP-06-008

Miscellaneous

Mash - 1.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.07 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis SafBrew Specialty Ale T-58

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

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

Mash Water : 4.22 L
 Sparge Water : 5.91 L
 Boil Time : 90 min
 Total Water : 10.13 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



9 EBC

Mash Profile

01 One Step Mash (90 min)
 72.1 °C - Strike Temp
 66 °C - 90 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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

Target: ABV = 6.6 %, IBU = 20, EBC = ?, OG = 1.065, FG = 1.010.
 When adding the Candi Sugar simply decant hot wort into a jug and dissolve, then return to the boil.