



# Belgian Malts that Make Your Beer So Special

## Blond Beer (Leffe Style)



## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Pilsen 2RS	26 kg / hl
Château Pale Ale	1.5 kg / hl
HOPS	
Saaz	100 g / hl
Tradition	50 g / hl
YEAST	
Safbrew T-58	65 g / hl
SPICES	
Coriander	1 gr / hl

**Original gravity:** 13.5 ° PL

**Alcohol:** 6.5%

**Colour:** 8-12 EBC

**Bitterness:** 25 - 30 IBU

### Description:

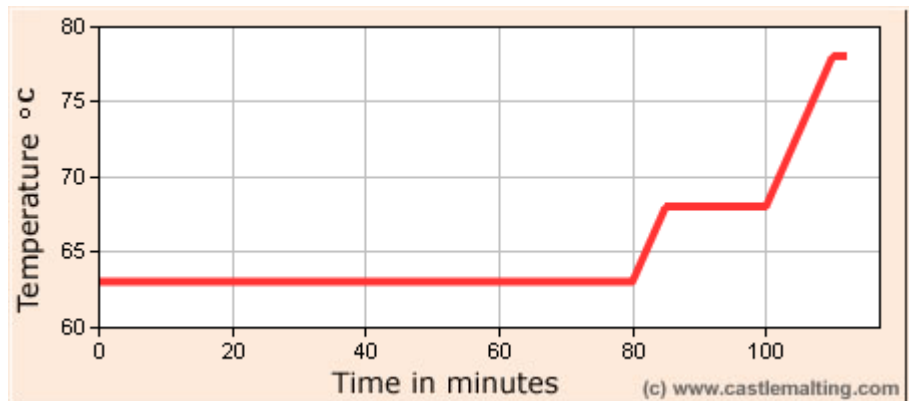
Leffe Blond is an authentic blond abbey beer with a slight hint of bitterness to it.

Leffe is a beer brand owned by InBev Belgium, the European operating arm of the global Anheuser-Busch InBev brewery giant.

Expert advice: "The first thing to appeal to me is Leffe Blond's beautifully golden colour, which manages to catch and reflect the light. This unique colour is due to the use of pale malt, water, hop and yeast, of which this age-old recipe is composed. This blond, top-fermented beer will also win you over with its full, smooth and fruity flavour, which is followed by a strong and surprising aftertaste."

Food Pairing: While this is a perfect aperitif beer, it also tastes delicious with a wide variety of dishes, especially red meat, sweet and sour dishes and white mould cheese, such as Camembert, Brie, Brillat-Savarin or Saint-Marcellin. Leffe Blond is best served at 5-6°C in a beer chalice, which will allow all the flavours to come through.

### Mashing Temperature



### Step 1: Mashing

- Mash at 63 °C and rest for 80 minutes
- Raise the temperature to 68°C, rest for 15 minutes
- Raise the temperature to 78°C, rest for 2 minutes

### Step 2: Boiling

- Duration: 1 hour, the volume of wort declines by 6 - 10%
- After 10 minutes add Saaz;
- After 55 minutes add Halertauer Aroma and 1 gr of coriander;
- Remove the trub.

### Step 3: Fermentation

Start at 25°C, raise the temperature to 28°C, allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

### Step 4: Lagering

2 days at 12°C and 2 weeks at 0-1°C



This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: [info@castlemalting.com](mailto:info@castlemalting.com)  
Brewing is an experiment! Brew your own beer!  
Send us your recipe, and we'll be pleased to publish it on our website

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