Belgian Malts that Make Your Beer So Special

Blond Beer (Leffe Style)

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Original gravity: 13.5 ° PL

Alcohol: 6.5%

Colour: 8-12 EBC

Bitterness: 25 - 30 IBU

INGREDIENTS / HL

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

Description:
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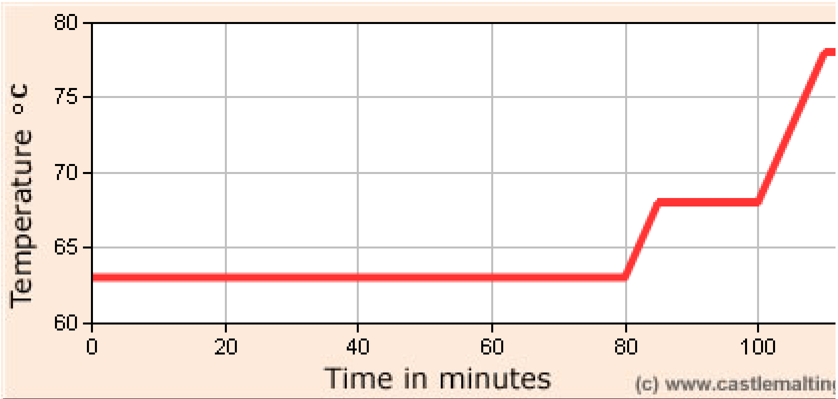
Expert advice: "The first thing to appeal to me is Leffe Blond's beautifully golden colour, which manages to catch and reflect the light. This unique colour is due to the use of pale malt, water, hop and yeast, of which this age-old recipe is composed. This blond, top-fermented beer will also win you 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 Camenbert, 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



Step1: 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 dyacetil to re 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

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