



Leffe Blonde Clone

TITLE:**CATEGORY:** 18A**SPECS:**
OG: 1.064
FG: 1.013
SRM: 4
IBU: 25 (Tinseth¹)
VOL: 5.00 gal**FERMENTABLES (Assumed 75% Efficiency):**

Weight (lbs)	Description
7.00	Belgian Pilsner (Dingeman's)
2.00	Belgian Pale
2.00	Torrified Wheat, (we use organic Golden Prairie Wheat)
1.00	Simplicity, Candi Syrup, Inc.

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
East Kent Goldings	Pellet	1.00	5.00	60
Styrian Goldings	Pellet	0.50	5.00	20

YEAST:

WLP570 - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Single infusion	150F	50 minutes
Mash out	170F	15 minutes

NARRATIVE:

90 minute boil. Chill to 65F and pitch yeast. Oxygenate for 60 seconds. Ramp primary 5 days up to 75F until reaching a terminal gravity 1.013. Rack to secondary 50F for 2 weeks. Bottle prime with Simplicity at a rate of 32g/gallon. Ready in 4 weeks. Best after 6 weeks. Store very cool (< 50F) is storing longer than 2 months. (Belgian Pale's are not a long term storage ale).

¹ The Tinseth algorithm has given us more accurate results for pellets.