

HÅNDBRYG.DK

BEERCalc**Leffe Blond Clon**

Style: Weizen (sydtysk)

Brewer: jess sørensen

Statistics

Volume: 27 liters
OG: 1048
FG: 1010
Alcohol: 5 % by vol.
Colour: 16 EBC (Amber)
Bitterness: 14 IBU
BU/GU: 0.29

Fermentables

Pilsner Malt 3 EBC	3	EBC	2500 g
Wheat Malt	3	EBC	2500 g
Cara Crystal 120 EBC	120	EBC	500 g
Flaked Oats	4	EBC	500 g

Mash schedule: 68 grader 75 min, 75 grader 15 min

Hops

Tettnanger 3.8% alpha	30 g	60 minutes
Tettnanger 3.8% alpha	10 g	10 minutes

Fermentation

Yeast: Safbrew S-33

Fermented at 22 degrees C for 7 days.

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Comments:

40 gr tørret hyldeblomst tilsættes sidste 10 min af kogning til 25 liter urt.

flaskes med 6 gr alm sukker pr liter.