

Leffe Brune

23 Litre Batch

Est Alc6.5%

Est IBU's28

Est SG:1.064

Est FG:1.016

FOR THE MASH:

4 kg German Pilsner grain
1.25 kg Dark Munich grain
150g CaraMunich T2 grain
150g Special B grain
100g Brown Malt grain
250g Dark Belgian Candi Sugar

To Infuse grain use 15 litres of 70°C water (strike temp).
Mash Schedule:90min @ 66° C, 20min @ 72°C.
Then recirculate and run-off.

FOR THE BOIL:

45g Styrian Goldings hop pellets (4.5%AA) – For Bittering
(Boil for 60min – 27 IBU)

1 tsp Irish moss or Whirl Floc + Candi Sugar – (boil for 15min)

15g Saaz hop pellets (3%AA) – For flavour/aroma
(Boil for 10min – 1 IBU)

FERMENTATION:

Cool the wort and ferment as close as possible to 21°C
Preferably with White Labs WLP530 – Abbey Ale Yeast and Yeast Nutrient.