

LOVE2BREW

BELGIAN BLONDE ALE (ALL-GRAIN)



Belgian Blonde Ales are a moderate-strength brew that showcase a sweet malty flavor, traditional fruit and spice notes associated with Belgian yeasts, and a dry finish. Crafted with the purpose of delivering the incredible flavor and aromatic notes that Belgian beers are famous for while weighing in at a gravity modest enough to allow you to imbibe at your own leisure. Aromatics are dominated by the dark fruit (think raisin and prune) notes typical of Belgian beers that continue directly into the flavor of your first sip. Our Belgian Blonde adds a dash of Honey Malt that enhances that subtle malt sweetness of the brew while using premium Candi Syrup to contribute to the dry finish. An excellent choice for those who love Belgian beers or someone interested in trying them out!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 3 Weeks Bottle Conditioning
- Original Gravity: 1.051
- 6.2% ABV (Estimated)
- IBUs: 21.9
- SRM: 5.7
- 90 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 6 lb. Belgian Pilsner Malt
- 1.5 lb. Vienna Malt
- 12 oz. Caramel Vienna Malt
- 4 oz. Honey Malt

Hops

- 1 oz. Styrian Goldings (Bittering)
- 1 oz. Styrian Goldings (Aroma)

Yeast Choices

- Safbrew T-58
- White Labs Belgian Ale Yeast (WLP550)
- Wyeast Belgian Ardennes (3522)

Other

- 1 lb. Simplicity Candi Syrup
- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 6 lb. Belgian Pilsner Malt
- 1.5 lb. Vienna Malt
- 12 oz. Caramel Vienna Malt
- 4 oz. Honey Malt

MASH SCHEDULE:

Choose one

Traditional Multi Step Mash

- Protein Rest: 130°F for 20 minutes
- Saccharification Rest: 150°F for 30 minutes
- Mashout: 168°F for 10 minutes

Single Infusion Mash

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Styrian Goldings (60 Minutes)
- 1 lb. Simplicity Candi Syrup (20 Minutes)
- 1/2 oz. Styrian Goldings (10 Minutes)
- 1/2 oz. Styrian Goldings (0 Minutes)

NOTES:

- We recommend a 90 minute boil for this brew. Do not start adding your hops until your 60 minute addition time. In addition be sure to account for additional volume loss during the extended boil.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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