



May all your fermentations be Great Fermentations!

Belgian Blond – So good it doesn't even need an "e" at the end!

Smooth and malty with a moderately dry finish. This beer is stronger than the Belgian Pale with a more restrained flavor profile than Belgians such as Saisons or Tripel. Drink this one to your heart's content!

BEER SPECS

Original Gravity:

1.052 —1.054 @ 65% efficiency

1.055—1.057 @ 70% efficiency

1.059 —1.061 @ 75% efficiency

Final Gravity: 1.010—1.014

IBU: 12-16

ABV%: 5.0% - 6.7%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 64° - 72°F. A secondary fermentation of one week may be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

8.5 lbs. 2-Row Brewer's Malt

0.5 lb. Munich Malt

0.38 lb. Biscuit Malt

0.38 lb. Aromatic Malt

FERMENTABLES

0.75 oz. Hallertau hops, added at the beginning of the 60 minute boil.

0.75 oz. Saaz hops, added 30 minutes from the end of the boil.

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil.

1.0 lbs. Clear Candi Sugar, added 10 minutes from the end of the boil.

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #3522 Belgian Ardennes, Wyeast #1762 Belgian Abbey II, or Safbrew T-58 dry yeast

