

LEFSE BLONDE (All Grain)

Official NORTHERN BREWER Instructional Document

From the little-known Lutheran monasteries of northern Minnesota comes this artisanal Abbey beer. Pale, self-effacing, and easy to get along with, this Belgian-style blonde ale features the same generous malt profile and spicy yeast character of stronger Dubbels and Tripels, but its more modest gravity means you can enjoy a couple and remain upright and hard-working past Compline.

O.G: 1.053 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 8.75 lbs. Belgian Pilsner malt
- 0.25 lbs. Briess Caramel 10

BOIL ADDITIONS & TIMES

- 0.5 oz. Hersbrucker (60 min)
- 1 oz Saaz (45 min)
- 1 lbs. Brun Leger Soft Candi Sugar (15 min)
- 0.5 oz Hersbrucker (5 min)

YEAST

- **DRY YEAST (DEFAULT):**
Fermentis Safbrew BE-256
Optimum temperature: 59-68°F.
- **LIQUID YEAST OPTION:**
Wyeast 1762 Belgian Abbey II.
Optimum temperature: 65-75° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz. Hersbrucker (60 min)

1 oz Saaz (45 min)

1 lbs. Brun Leger Soft Candi Sugar (15 min)

0.5 oz Hersbrucker (5 min)

YEAST

DRY YEAST (DEFAULT):

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