

# LEFSE BLOND (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.

## OG 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. Clear Belgian Candi Sugar (15 min)
- 0.5 oz Hersbrucker (5 min)

## YEAST

- **WYEAST #1762 BELGIAN ABBEY II.**  
Optimum temperature: 65-75°F

## 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. Clear Belgian Candi Sugar (15 min)

0.5 oz Hersbrucker (5 min)

## YEAST

**WYEAST #1762 BELGIAN ABBEY II.**

Optimum temperature: 65-75°F