

# Leffe Radieuse Clone

Belgian Dark Strong Ale

Recipe by **agentgonzo**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>19 L</b>	<b>2 L</b>	<b>90 mins</b>	<b>84%</b>	<b>20.26 L</b>	<b>8.53 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.082</b>	<b>1.020</b>	<b>19.6</b>	<b>39.9</b>	<b>8.19%</b>	

Mash and Sparge volumes calculated using the "Grainfather G30 Connect - 220V (Bluetooth)" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Pilsen Malt 2-Row (Briess) Supplier: Briess	<b>5.00 kg (76%)</b>	<b>Mash</b>	<b>37.0</b>	<b>2.0</b>
Munich Light - DE Supplier: Generic	<b>0.39 kg (6%)</b>	<b>Mash</b>	<b>37.0</b>	<b>14.5</b>
Belgian Dark Candi Syrup - BE Supplier: Generic	<b>0.32 kg (5%)</b>	<b>Late Addition</b>	<b>32.0</b>	<b>212.0</b>
Table Sugar - Sucrose - US Supplier: Generic	<b>0.26 kg (4%)</b>	<b>Late Addition</b>	<b>46.0</b>	<b>-1.5</b>
Special B Supplier: Dingemans	<b>0.20 kg (3%)</b>	<b>Mash</b>	<b>30.0</b>	<b>825.8</b>
Aromatic Malt (Briess) Supplier: Briess	<b>0.20 kg (3%)</b>	<b>Mash</b>	<b>35.4</b>	<b>39.3</b>
CaraMunich - BE Supplier: Weyermann	<b>0.20 kg (3%)</b>	<b>Mash</b>	<b>34.0</b>	<b>147.9</b>

## Mash Steps

	Temp	Time
Mash	<b>66 °C</b>	<b>90 min</b>
Sparge	<b>75 °C</b>	<b>10 min</b>

## Hops

	Amount	Type	Usage	Time	AA
Hallertauer Mittelfruh (IBU: 19.6)	<b>36.00 g</b> (100%)	<b>Pellet</b>	<b>Boil</b>	<b>60 min</b>	<b>5.2</b>

## Yeast

	Amount	Attenuation
Mangrove Jack's Belgian Abbey M47 Product Code: M47	<b>2 packets</b>	<b>75 %</b>

## Extras

	Amount	Usage	Time
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## Fermentation Steps

	Temp	Time
Fermentation	<b>20 °C</b>	<b>30 days</b>

## Notes