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## AXELLE BELGIAN BLOND ALE

**OG:** 1.072      **Color:** 6.5 SRM  
**FG:** 1.018      **ABV:** 7.2%  
**IBU:** 21.7

| Extract            | Weight | Percent |
|--------------------|--------|---------|
| Pilsner LME        | 7lbs   | 70      |
| Golden Candi Sugar | 1lb    | 10      |
| Wheat DME          | 1lb    | 10      |

| Steeping Grains | Weight | Percent |
|-----------------|--------|---------|
| Aromatic        | 1lb    | 10      |

| Hops              | Weight | IBU  |
|-------------------|--------|------|
| Hallertau, 60 min | 1.5oz  | 21.7 |

**Yeast**  
White Labs Dusseldorf Alt WLP036, Wyeast German Ale 1007, or Fermentis Safale US-05

**Additional** - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 25A - Belgian Blond Ale

Relatively recent development to further appeal to European Pils drinkers, becoming more popular as it is widely marketed and distributed. Similar strength as a dubbel, similar character as a Belgian Strong Golden Ale or Tripel, although a bit sweeter and not as bitter. Often has an almost lager-like character, which gives it a cleaner profile in comparison to the other styles. Belgians use the term "Blond," while the French spell it "Blonde." Most commercial examples are in the 6.5 – 7% ABV range. Many Trappist table beers (singles or Enkels) are called "Blond" but these are not representative of this style.

Smooth, light to moderate Pils malt sweetness initially, but finishes medium-dry to dry with some smooth alcohol becoming evident in the aftertaste. Medium hop and alcohol bitterness to balance. Light hop flavor, can be spicy or earthy. Very soft yeast character (esters and alcohols, which are sometimes perfumy or orange/lemon-like). Light spicy phenolics optional. Some lightly caramelized sugar or honey-like sweetness on palate.

| Vital Statistics: | OG: 1.062 – 1.075 | FG: 1.008 – 1.018 |
|-------------------|-------------------|-------------------|
| IBUs: 15 – 30     | SRM: 4 – 7        | ABV: 6 – 7.5%     |

**Commercial Examples:** Leffe Blond, Affligem Blond, La Trappe (Koningshoeven) Blond, Grimbergen Blond, Val-Dieu Blond, Straffe Hendrik Blonde, Brugse Zot, Pater Lieven Blond Abbey Ale, Troubadour Blond Ale

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9lbs Pilsner Malt  
1lb Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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