



Abbaye de Leffe S.A. Leffe Blonde

HOME BREWERS COMMENTS:

Leffe Blonde is a golden, spicy classic Belgian ale. The ale had clove, banana and black pepper notes in an earthy, slightly sweet malt base with a dry, slightly hoppy finish.

STYLE DEFINITION:

Belgian Pales consume the Belgian brewing scene, and were initially brewed to compete with Pilseners during the WWII time frame. They differ from other regional Pale Ale varieties, by traditionally being less bitter, using aged hops for a delicate hop finish, and boasting sweetish to toasty malt overtones. They should be decanted properly, leaving the yeast in the bottle. This will showcase their brilliant color range from pale straw yellow to amber hues. Most will be crowned with thick, clinging, rocky white heads. Flavors and aromas will vary. Some have natural spice characters from yeast and hops, while others are spiced.

(beeradvocate.com)

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6.6% ABV, Pours Golden Amber, "Ozone, After Rain"
Bananas, Spice, Extremely Nostalgic, Can't Drink Just One.

Abbey of Leffe blonde beer is a highly fermented beer to be savoured. The ingredients are light malt, corn, water, hops and yeast, which give it a bright golden colour with dazzling reflections. The alcohol content is 6.6 %, the ideal serving temperature 5° to 6 °C. As a bottled beer, it is to be savoured with pleasure, as a draft beer it is thirst quenching. The taste is full, sweet and fruity (with a hint of bitter orange), and the after-taste is powerful and surprising.

Food Pairing: Tastes really good with red meat, smoked ham, sweet-and-sour dishes, Brie all blue cheese.



Heart River Homebrewers is a club based in Dickinson, North Dakota dedicated to the art and science of beer and wine making and their enjoyment in moderation to promote health and happiness. For membership information please visit our web site at www.heartriverhomebrewers.com or email Jon Stika at stika@ndsupernet.com