

The beer style of Belgian Blonde Ale has a long history. A Belgian Blonde Ale is very easy to drink, despite its medium complexity.

Blonde Ale



Yeast	Ale
Color	yellow to gold
Original wort	1.062 - 1.075
IBU	15-30
Foodpairing	seafood, chicken

Facts

As early as 1200, the Blonde Ale was brewed and is considered a light monastic beer, however, this beer style fell into oblivion mainly due to the world wars. In 1952, the beer style was commercialized again by Leffe and since then it can be found more often.

A Belgian Blond Ale is a slightly stronger pale top-fermented beer. The beer has relatively little bitterness, as the malt flavors tend to dominate and, more importantly, the flavors of the yeast. The use of Belgian yeasts, which are often used in monasteries, gives Belgian Blond Ale a spicy note.

In order to achieve a higher original wort, which is predominant in this Belgian beer, a wide variety of sugar syrups are often used.