



Savour Life. Savour Leffe®.

The History of Leffe®

To understand Leffe®, one can't help but be deeply inspired by the rich and fascinating history of the Leffe Abbey where this unique beer was first brewed almost 800 years ago. The origins of Leffe® and the Abbey of Leffe – as it still can be visited today – are thanks to the Norbertine Fathers, followers of the rule of St. Augustin. The Premonstratensian Order was sent to a magical site nestled in the Leffe valley between two rivers where two churches had been built in 1060. A mineral spring was discovered there and, in 1240, this water became the basis for Leffe® when brewing the beer sprang to life in its earliest form.

This beer was brewed for the community and for passing travelers. In 1400s, flooding and invasion shattered the Abbey, at which time Leffe® was first brewed by laymen. Today Leffe® is owned by InBev, the world's largest brewer.

The Brewing of Leffe®

Leffe® is a typical Belgian top-fermented beer, fermented at a temperature of 25°C/77°F, a procedure known as the "lagering process" that serves to create a more aromatic beer. When the top fermentation has ceased, the yeast floats, unlike lager beers, for which the yeast remains on the bottom. Leffe® is known as a "high density" beer which means that more raw materials, such as malt and hops, are used in the brewing process than for lager beers. A particular characteristic of Leffe® is the use of the carefully selected aromatic malts that give the beer its deep yellow colour and memorable taste.



The Taste of Leffe®

Leffe® Blond

A dry, fruity, lightly spiced beer, full and creamy – a perfect balance of strength and subtlety. The beer has a delicate and light, malty aroma and a subtle, sweet finish. Leffe® Blond is a perfect accompaniment to light, everyday meals.

Alcohol content of 6.6%.

Technical Product description:

- * Leffe® Blond has 15.6 degree Plato.
- * Leffe® Blond is a 6.6 % alcohol by volume beer.
- * CO₂ saturation: 6.3g CO₂/L.
- * Colour: Sunny golden yellow (13 EBC)
- * Bitterness: 25 EBU

Leffe® Brown

Leffe® Brown is substantially more robust than Leffe® Blond. This rich variety combines the rich aroma of roasted caramel with a slightly sweet finish. It is an excellent accompaniment to hearty, sweet and savoury types of cuisines.

Alcohol content of 6.5%.

Technical Product description:

- * Leffe® Brown has 15.6 degree Plato.
- * Leffe® Brown is a 6.5% alcohol by volume beer.
- * CO₂ saturation: 6.3g CO₂/L.
- * Colour: Dark autumn brown (60 EBC)
- * Bitterness: 30 EBU