

# Golden Sour 1-DP - Belgian Blond Ale (18A)

**Brewer** Nobody  
**Date** 08/30/2013  
**Batch Size** 5.001 gal  
**Boil Time** 60.000 min  
**OG** 1.066  
**ABV** 6.4%  
**Color** 6.1 srm (Morey)

**Boil Size** 5.724 gal  
**Efficiency** 70%  
**FG** 1.016  
**Bitterness** 9.2 IBU (Tinseth)  
**Calories (per 12 oz.)** 218

## Fermentables

---

Name	Type	Amount	Mashed	Late	Yield	Color
Pilsner (2 Row) Bel	Grain	8.000 lb	Yes	No	79%	2.0 srm
Weyermann - Melanoiden Malt	Grain	4.000 oz	Yes	No	81%	27.0 srm
Wheat Malt, Bel	Grain	3.000 lb	Yes	No	81%	2.0 srm
Acid Malt	Grain	6.000 oz	Yes	No	59%	3.0 srm
Caravienne Malt	Grain	5.000 oz	Yes	No	74%	22.0 srm
Wheat, Flaked	Grain	16.000 oz	Yes	No	77%	2.0 srm

**Total grain: 12.938 lb**

## Hops

---

Name	Alpha	Amount	Use	Time	Form	IBU
Hersbrucker	3%	1.000 oz	Boil	60.000 min	Pellet	9.2

## Yeast

---

Name	Type	Form	Amount	Stage
Wyeast - London Ale	Ale	Liquid	0.528 cup	Primary

## Notes

---

4 gallons water at 171.8 for mash temp of 156 actually mashed at 158 Brewed 9/5/13 9/29/13 Tasting Notes : Boozy, hint sweetness, slightly crisp