

Golden Sour 2-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 11.1 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
Hallertau	4.5%	0.800 oz	Boil	60.000 min	Pellet	11.1

Yeast

Name	Type	Form	Amount	Stage
Wyeast - London ESB Ale	Ale	Liquid	0.528 cup	Primary
Safale S-05	Ale	Dry	2.232 tsp	Primary

Notes

3.5 gallons water at 172.8 for mash temp of 156 actually mashed at 156 Brewed 9/12/13 9/29/13: Tasting notes slightly oxidated, sweet, fruity... pitching last