

# Golden Sour 3-DP - Belgian Blond Ale (18A)

<b>Brewer</b>	Nobody	<b>Boil Size</b>	5.724 gal
<b>Date</b>	08/30/2013	<b>Efficiency</b>	70%
<b>Batch Size</b>	5.001 gal	<b>FG</b>	1.020
<b>Boil Time</b>	60.000 min	<b>Bitterness</b>	10.8 IBU (Tinseth)
<b>OG</b>	1.066	<b>Calories (per 12 oz.)</b>	220
<b>ABV</b>	5.9%		
<b>Color</b>	6.1 srm (Morey)		

## 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
Warrior	14%	0.250 oz	Boil	60.000 min	Pellet	10.8

## Yeast

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

## Notes

Mashed at 154 OG 1.064 Brewed 9/15/13 9/29/13 Tasting Notes: Fruity, semi sweet, a little Alcohol