

Golden Sour 4-NN - Belgian Blond Ale (18A)

Brewer	Nobody	Boil Size	5.724 gal
Date	08/30/2013	Efficiency	70%
Batch Size	5.001 gal	FG	1.020
Boil Time	60.000 min	Bitterness	10.9 IBU (Tinseth)
OG	1.066	Calories (per 12 oz.)	220
ABV	5.9%		
Color	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	4.160 oz	Yes	No	81%	27.0 srm
Wheat Malt, Bel	Grain	3.000 lb	Yes	No	81%	2.0 srm
Acid Malt	Grain	6.240 oz	Yes	No	59%	3.0 srm
Caravienne Malt	Grain	4.960 oz	Yes	No	74%	22.0 srm
Wheat, Flaked	Grain	16.000 oz	Yes	No	77%	2.0 srm

Total grain: 12.960 lb

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Hersbrucker	2%	1.000 oz	Boil	60.000 min	Pellet	6.1
Hallertau	4.3%	1.000 oz	Boil	10.000 min	Pellet	4.8

Misc

Name	Type	Use	Amount	Time
Yeast Nutrient	Other	Primary	1.000 tsp	10.000 min

Yeast

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

Notes

Brewed 9/15/13 Mashed at 156 9/29/13 tasting notes, kholshey, good, tasted like jon u's... but a little darker