


**Brewer's Friend** ☒ Heading ☒ Stats ☒ Hops

Belgian -- Blonde Sour Ale

Method: **All Grain**
Style: **Belgian Blond Ale**
Boil Time: **60 min**
Batch Size: **6 gallons** (*fermentor volume*)
Boil Size: **8 gallons**
Boil Gravity: **1.057** (*recipe based estimate*)
Efficiency: **65%** (*brew house*)
Source: **Original**

Original Gravity: **1.077** Final Gravity: **1.016** ABV (standard): **7.89%**
IBU (tinseth): **0** SRM (morey): **7.7** 

Fermentables

Amount	Fermentable	PPG	°L	Bill %
6 lb	Belgian - Pilsner	37	1.6	33.3%
4 lb	German - Vienna	37	4	22.2%
4 lb	Belgian - Munich	38	6	22.2%
2 lb	Belgian - Caramel Pils	34	8	11.1%
2 lb	Belgian Candi Sugar - Clear/Blond (0L)	38	0	11.1%
18 lb	Total			

Mash Guidelines

Amount	Description	Type	Temp	Time
--		--	155 F	60 min
Starting Mash Thickness: 1.75 qt/lb				

Yeast

Wyeast - Roeselare Ale Blend 3763

Attenuation (avg): 80% **Flocculation:** Variable
Optimum Temp: 65 - 85 °F **Starter:** Yes
Fermentation Temp: 65 °F **Pitch Rate:** 0.35 (*M cells / ml / °P*)
148 B cells required

Notes

1 qt starter made with a 16-oz can of Fast Pitch plus a 16-oz can of water.

This recipe is not shared.

Last Updated: 2016-10-04 20:06 CDT