

MoreBeer!



CUT THIS OUT FOR
YOUR TAP HANDLE

SOUR BELGIAN BLOND

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

SUGGESTED CULTURE

WLP645 Brettanomyces Claussenii
WLP650 Brettanomyces Bruxellensis
WLP653 Brettanomyces Lambicus
WLP655 Belgian Sour Mix
WLP677 Lactobacillus Delbrueckii
WY5526 Brettanomyces Lambicus
IYF08 Imperial Sour Batch Kidz

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 12 oz Crystal 15°L
- 12 oz White Wheat

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Crystal 15°L
- 12 oz White Wheat

ALL-GRAIN KIT

- 8 lbs 2-Row
- 3 lbs Belgian Pilsner

SPECIALTY MALTS:

- 12 oz Crystal 15°L
- 12 oz White Wheat

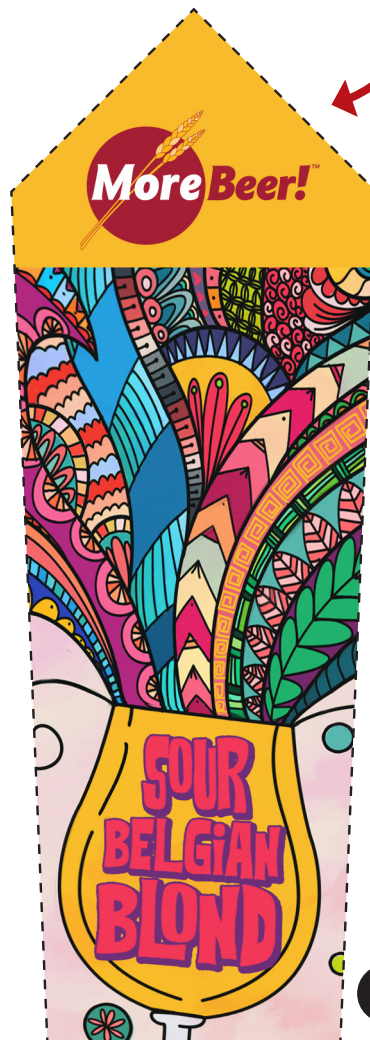
HOPS

- 1 oz Hallertauer – Boil last 30 min

OTHER ADDITIONS

- 1 lb Demerara Sugar – Boil last 5 min
- Clarifier – Boil last 5 min
- 16 oz Golden Raisins – When primary fermentation is complete (**NOTE:** Golden Raisins are not included in kit. Must be purchased separately)

XKIT348



FITS OUR TAP HANDLE D1282 PERFECTLY

SOUR BELGIAN BLOND

RECIPE TIPS

PLEASE NOTE: The 16 oz of Raisins this recipe calls for are not included in the kit.

Patience is key for this sour brew. For the all-grain version, we recommend a mash temperature of 156°F. The boil time is 60 minutes, the first hop addition is at 30 minutes remaining. Pitch your first dose of *Brettanomyces* along with your yeast. Ferment in the 65–70°F range. When primary fermentation is complete, pitch your second dose of Brett or other sour blend along with 1 pound of raisins per 5 gallons. We recommend Golden Raisins. Do not disturb fermentation vessel while the pellicle is formed. Age at 65–70°F for at least 6 months.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

NEED HELP?

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.060–65

ACTUAL O.G.

SRM: 5

IBU'S: 8

EST. ABV %: 6.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!