

Dirty Blonde Sour
Extract Brew / Partial Boil
Thomas Gray (skionic@yahoo.com)

Batch Size: 5gl
OG: 1.030
FG: 1.006 (post souring)
IBU: 18
SRM: 5.3
ABV: 3.15%
Boil Time: 45min

Ingredients

3lb Pilsen Light LME
1lb Golden Light DME
.75lb Pale Malt
.25lb Honey Malt
¼ cup Roasted Barley

Yeast

WLP002 English

Souring Agent

The Yeast Bay – Melange

Hop Schedule

1oz Willamette
.5oz Willamette
.5oz Willamette



Brewing Instructions

1. Heat 3 gallons of water to 160 degrees in a 20qt kettle or larger and then turn off the heat. Mix in 1 cup of white sugar.
2. Place crushed grain and ¼ cup roasted barley in muslin bag and steep loosely in water for 30 minutes, remove and throw away.
3. Add both Pilsen and Golden Light and mix thoroughly.
4. Turn heat on and bring to a boil.
5. Once a soft rolling boil is reached add the first ounce of Willamette pellet hops. When there is 15 minutes left add the second half ounce and the final half ounce once the burner is off.
6. (Optional) To help clear the beer add a Whirlfloc tablet when there is 15 minutes before the boil ends.
7. Chill the wort to 80-90 degrees (you can just leave on the stove top or put in a cold water bath).
8. Transfer the wort to a 5 gallon carboy and add approximately 1.5-2 gallons of water (leave enough headspace for fermentation or run a blow-off tube). During the transfer process try to avoid transferring any sludge from the bottom of the brew pot into the fermenter.
9. Let the wort sit for approximately 12-24 hours until the temperature drops to 65-75 degrees.
10. Pitch WLP002 English yeast (or similar)
11. Seal the fermenter with an airlock and let sit in a cold, dark place for 2 weeks undisturbed.
12. Once fermentation is complete rack beer into a secondary and try to not draw in any yeast during the transfer.
13. Pour in the souring agent, The Yeast Bay's Melange.
14. Reinstall the airlock, add water if needed (to airlock), and mix/slosh around the beer.
15. If you have a heater wrap you will want to wrap the carboy for the first 1-3 months to help activate/expedite the souring process. The total souring time is upwards of 12 months.

Notes

- a. During the souring time (up to 12 months) it is recommended to taste and test your beer until it reaches a level that you're happy with. Keep in mind, sanitize your instruments that come in contact with the beer during this time.
- b. The carboy that is holding the sour beer should now be designated for sours only.