



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK Amber Lager

STYLE

Amber Lager

ESTIMATED SRM: 11

ESTIMATED IBU: 36

ESTIMATED OG: 1.049

ESTIMATED FG: 1.012

ESTIMATED ABV: 4.8%

PRE-BOIL VOL: 4.25 gal

POST-BOIL VOL: 3.25 gal.

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

Ingredients

Author's Instructions

LBS. OZ.		GRAIN BILL
5	0	2-Row
1	0	Brown Malt

MASH SCHEDULE
Sacch' Rest: 150°F for 60 Minutes

OZ.	HOPS
1	Hallertauer

OZ.	MIN.	BOIL ADDITIONS & TIMES
1	60	Hallertauer

#	YEAST
1	Pkg Saflager W-34/70
	or
	(See Packing List for Liquid Option)

FERMENTATION		
21	Days	Primary @ 48-58°F
7	Days	Primary @ 70°F
1	Month	Secondary @ 35°F-45°F

OPTIONAL (NOT INCLUDED)

OBK Amber Lager

