



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK American Amber Ale

STYLE

American Amber

ESTIMATED SRM: 16

ESTIMATED IBU: 35

ESTIMATED OG: 1.058

ESTIMATED FG: 1.014

ESTIMATED ABV: 5.8%

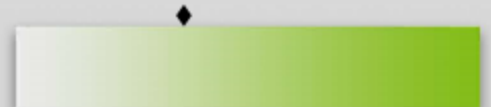
PRE-BOIL VOL: 4.25 gal.

POST-BOIL VOL: 3.25 gal.

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

ALL-GRAIN KEG

Ingredients

LBS. OZ.		GRAIN BILL
6	0	2-Row
1	0	Crystal 120L

OZ.	HOPS
1	Styrian Goldings
2	Cascade

#	YEAST
1	Pkg Safale American US-05
	or
	(See Packing List for Liquid Option)

Author's Instructions

MASH SCHEDULE
Sacch' Rest: 152°F for 60 Minutes

OZ.	MIN.	BOIL ADDITIONS & TIMES
1	60	Styrian Goldings
2	5	Cascade

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

Area for optional instructions or notes, currently blank.

OBK American Amber Ale