



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK American Brown Ale

STYLE

American Brown

ESTIMATED SRM: 24

ESTIMATED IBU: 30

ESTIMATED OG: 1.050

ESTIMATED FG: 1.012

ESTIMATED ABV: 5%

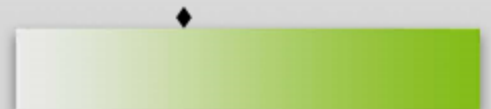
PRE-BOIL VOL: 4.25 gal.

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
5	0	2-Row
1	0	Pale Chocolate Malt

OZ.	HOPS
1	Styrian Goldings
1	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
1	5	Cascade

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

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