

ONIRARIO BEERKEGS.COM

1.855.KEG.BEER

OBK American India Pale Lager

STYLE

India Pale Lager

ESTIMATED SRM: 8

ESTIMATED IBU: 55

ESTIMATED OG: 1.058

ESTIMATED FG: 1.013

ESTIMATED ABV: 5.9%

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
4	0	2-Row
2	0	Munich II
1	0	Carafoam

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

OZ.	HOPS
1	Cascade
1	Columbus
1	Hallertauer

OZ.	MIN.	BOIL ADDITIONS & TIMES
1	60	Hallertauer
1	5	Cascade
1	5	Columbus

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

FERMENTATION		
14	Days	Primary
28	Days	(Cold) Secondary

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OPTIONAL (NOT INCLUDED)

