



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK Belgian IPA

STYLE

Belgian IPA

ESTIMATED SRM: **9**

ESTIMATED IBU: **63**

ESTIMATED OG: **1.068**

ESTIMATED FG: **1.015**

ESTIMATED ABV: **7%**

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

Ingredients

LBS. OZ.		GRAIN BILL
7	0	Pilsner
1	0	Crystal 40L

OZ.	HOPS
1	Columbus
1	Northern Brewer
1	Saaz

#	YEAST
1	Pkg SafBrew T-58
	or
	(See Packing List for Liquid Option)

Author's Instructions

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

OZ.	MIN.	BOIL ADDITIONS & TIMES
1	60	Northern Brewer
1	5	Columbus
1	5	Saaz

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

Large empty grey box for optional instructions.

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