



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK Double IPA

STYLE

Double IPA

ESTIMATED SRM: **9**

ESTIMATED IBU: **97**

ESTIMATED OG: **1.083**

ESTIMATED FG: **1.019**

ESTIMATED ABV: **8.5%**

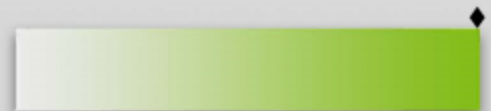
PRE-BOIL VOL: **4.25 gal.**

POST-BOIL VOL: **3.25 gal.**

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

ALL-GRAIN

Ingredients

Author's Instructions

LBS.		OZ.		GRAIN BILL	
9	0	2-Row			
1	0	Crystal 40L			

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

OZ.		HOPS	
1	Centennial		
1	Chinook		
2	Columbus		

OZ.	MIN.	BOIL ADDITIONS & TIMES	
1	60	Columbus	
1	10	Chinook	
1	5	Centennial	
1	5	Columbus	

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

FERMENTATION		
21	Days	Primary

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OPTIONAL (NOT INCLUDED)