



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK Dunkelweizen

STYLE

Dunkelweizen

ESTIMATED SRM: 15

ESTIMATED IBU: 18

ESTIMATED OG: 1.051

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
3	0	Wheat Malt
2	0	Munich Malt II
1	0	Brown Malt

OZ.	HOPS
1	Saaz

#	YEAST
1	Pkg Safbrew WB-06
	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	Saaz

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

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