



# ONTARIO BEERKEGS.COM

1.855.KEG.BEER

## *OBK English Brown Ale*

STYLE

### English Brown

ESTIMATED SRM: **24**

ESTIMATED IBU: **25**

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

OZ.	HOPS
1	East Kent Goldings

#	YEAST
1	Pkg Safale S04
	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	East Kent Goldings

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

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