



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK English IPA

STYLE

English IPA

ESTIMATED SRM: **9**

ESTIMATED IBU: **46**

ESTIMATED OG: **1.058**

ESTIMATED FG: **1.014**

ESTIMATED ABV: **5.8%**

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
6	0	2-Row
1	0	Crystal 40L

OZ.	HOPS
1	Hallertauer
1	East Kent Goldings
1	Fuggles

#	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	Hallertauer
1	5	East Kent Goldings
1	5	Fuggles

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

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