

ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK Rye IPA

STYLE

Rye IPA

ESTIMATED SRM: 7

ESTIMATED IBU: 68

ESTIMATED OG: 1.067

ESTIMATED FG: 1.016

ESTIMATED ABV: 6.7%

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 KEG

Ingredients

LBS. OZ.		GRAIN BILL
6	0	2-Row
1	0	Munich Malt II
1	0	Toasted Rye Flakes

OZ.		HOPS
1		Chinook
1		Centennial
1		Northern Brewer

#	YEAST	
1	Pkg	Safale US-05
		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	Chinook
1	5	Centennial

		FERMENTATION
21	Days	Primary

OPTIONAL (NOT INCLUDED)

Area for optional instructions or notes, currently blank.

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