



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK Abbey Ale

STYLE

Abbey Ale

ESTIMATED SRM: **6**

ESTIMATED IBU: **20**

ESTIMATED OG: **1.062**

ESTIMATED FG: **1.015**

ESTIMATED ABV: **6.2%**

PRE-BOIL VOL: **6.25 gal.**

POST-BOIL VOL: **5.25 gal.**

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

ALL-GRAIN

Ingredients

LBS. OZ.		GRAIN BILL
11	0	Pilsner
1	0	Victory Malt

OZ.	HOPS
1	East Kent Goldings
1	Styrian Goldings

#	YEAST
1	Pkg Safale T-58 Specialty Ale Yeast
	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
1	5	Styrian Goldings

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

Area for optional ingredients or instructions, currently blank.

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