

# ONIARIO BEERKEGS.COM

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## *OBK Belgian Blond Ale*

STYLE

### Belgian Blond

ESTIMATED SRM: 6

ESTIMATED IBU: 24

ESTIMATED OG: 1.063

ESTIMATED FG: 1.013

ESTIMATED ABV: 6.5%

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

OZ.	HOPS
1	Hallertauer
1	Styrian Goldings

#	YEAST
1	Pkg Safbrew T-58 Specialty Ale
	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	Styrian Goldings

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

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