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OBK Belgian Table Beer

STYLE

Belgian Table Beer

ESTIMATED SRM: 3

ESTIMATED IBU: 26

ESTIMATED OG: 1.037

ESTIMATED FG: 1.007

ESTIMATED ABV: 4%

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
6	0	Pilsner
1	0	Toasted Wheat Flakes

OZ.	HOPS
1	Hallertauer

#	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

FERMENTATION	
21	Days Primary

OPTIONAL (NOT INCLUDED)

Blank area for optional instructions or notes.

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