



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

OBK Blonde Ale

STYLE

Blonde Ale

ESTIMATED SRM: **4**

ESTIMATED IBU: **15**

ESTIMATED OG: **1.051**

ESTIMATED FG: **1.012**

ESTIMATED ABV: **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
9	0	2-Row Malt
1	0	Carafoam

OZ.	HOPS
1	Styrian Goldings

#	YEAST
1	Pkg Safale US-05 American 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	Styrian Goldings

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)

Area for optional instructions or notes, currently blank.

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