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OBK Hoppy Wheat Ale

STYLE

Hoppy Wheat

ESTIMATED SRM: 3

ESTIMATED IBU: 35

ESTIMATED OG: 1.048

ESTIMATED FG: 1.012

ESTIMATED ABV: 4.8%

PRE-BOIL VOL: 6.25 gal.

POST-BOIL VOL: 5.25 gal.

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

Ingredients

LBS. OZ.		GRAIN BILL
5	0	2-Row
4	0	Wheat Malt

OZ.	HOPS
1	Hallertauer
1	Cascade
1	Centennial

#	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	Hallertauer
1	5	Cascade
1	5	Centennial

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)



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