

# ONIRARIO BEERKEGS.COM

1.855.KEG.BEER

## *OBK Irish Blonde Ale*

STYLE

### Irish Blonde Ale

ESTIMATED SRM: 4

ESTIMATED IBU: 23

ESTIMATED OG: 1.051

ESTIMATED FG: 1.012

ESTIMATED ABV: 5.1%

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 KEG

# Ingredients

# Author's Instructions

## LBS. OZ. GRAIN BILL

8	0	2-Row Malt
1	0	Carafoam
1	0	Toasted Wheat Flakes

## MASH SCHEDULE

Sacch' Rest: 151°F for 60 Minutes

## OZ. MIN. BOIL ADDITIONS & TIMES

1	60	Hallertauer

## OZ. HOPS

1	Hallertauer

## # YEAST

1	Pkg	SafAle S-04
		or
		(See Packing List for Liquid Option)

## FERMENTATION

21	Days	Primary

## OPTIONAL (NOT INCLUDED)

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