



ONTARIO BEERKEGS.COM

1.855.KEG.BEER

Chinook/Columbus

Session IPA

STYLE

Session IPA

ESTIMATED SRM: 7

ESTIMATED IBU: 50

ESTIMATED OG: 1.041

ESTIMATED FG: 1.010

ESTIMATED ABV: 4%

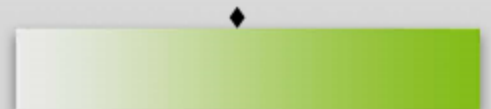
PRE-BOIL VOL: 6.25 gal.

POST-BOIL VOL: 5.25 gal.

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

ALL-GRAIN KEG

Ingredients

LBS. OZ.		GRAIN BILL
7	0	2-Row Malt
1	0	Crystal 40L

OZ.	HOPS
2	Chinook
2	Columbus
1	Glacier

#	YEAST
1	Pkg Safale American 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	Glacier
2	5	Chinook
2	5	Columbus

FERMENTATION		
21	Days	Primary

OPTIONAL (NOT INCLUDED)



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