

Batch Size	6	Starting Gravity	1.060	Strike Temp	158 degrees	Mash Water Gal	3.00	ABV	6.4
Boil Volume	7	Finish Gravity	1.010	Mash Temp	153 degrees	Sparge Water Gal	4.00		

Malts	Pounds	OZ	Malt Profile	
Briess Two Row Pale	7			
Belgian Pils	5	0		
Crystal 10	0	8		
Chocolate	0			
Coffee		0		
Flaked Barley		0		
Totals	12	0.5		

Hops	Oz	Boil Minutes	Alpha Acid	IBU	Hop Profile
Hersbrucker	1	60	0.04	11	
Hersbrucker	1	20	0.04	6	
sweet Orange Peel	1	20	0	0.00	
Total IBU'S				17	

Brewing Notes

OYL500

Primary Fermentation	2
Secondary Fermentation	4
PSI Kegging	30

Heat Strike water to 158...Mash in Grains 45 minutes at 152...Circulated mash and raise temp to 165 for 30 min. Then to 175
Sparage 3.5 gallons of water at 175 degrees.

WaterTable Brew Co