

OBERON ALE CLONE - 5 GALLONS



ALL GRAIN

Oberon is a wheat ale fermented with *our signature house ale yeast*, mixing a spicy hop character with mildly fruity aromas. The addition of wheat malt lends a smooth mouthfeel, making it a classic summer beer. Made with only 4 ingredients, and without the use of any spices or fruit, *Oberon* is the color and scent of a sunny afternoon.

REQUIRED EQUIPMENT

- 7.5 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter w/lid
- Mash Tun
- Hydrometer and test flask
- Wort Chiller
- Thermometer
- No Rinse Sanitizer (Star-san)
- Long Spoon or Paddle
- Large Pitcher (1 gallon)
- Cleanser
- Air-lock

Approximate Kalamazoo city water report (for reference):

Ca+2	Mg+2	Na+	Cl-	SO4-2	Alkalinity	pH
120	32	36	117	40	286 (CaCO3)	7.72

INGREDIENTS

6 lbs. 2-Row Malt
5 lbs. White Wheat Malt
0.50 lb. Munich Malt
0.50 lbs. CaraPils Malt
1 oz. Perle Hops (60 min.)
1 oz. Hersbrucker Hops (30 min.)
2 oz. Saaz Hops (Flameout)
Recommended yeast:
Imperial A62 Bell's House Yeast

BREWING STATS

STRIKE WATER: 4.1 GALLONS AT 164°
SPARGE WATER: 4.4 GALLONS AT 170°
MASH TEMPERATURE: 150°
BOIL LENGTH: 1 HOUR
PITCHING TEMPERATURE: 64°-72°
OG TARGET: 1.056
FERMENTATION TEMPERATURE: 68°-72°
FINAL GRAVITY TARGET: 1.012
ALCOHOL: 5.8% ABV



Bell's General Store

Brew Day Stats Sheet

Inspiring your brew day since 1985

Brewer: _____
 Brew Date: _____
 Batch Size: _____ Boil Time: _____

Brand Name: _____
 Beer Style: _____
 Batch #: _____ Efficiency: _____ %

Grains & Ingredients

Type	Amount

Hops

Type	Amount	Alpha Acid	Boil Time
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	WP

Yeast

Brand (Ex: Imperial): _____
 Strain (Ex: A07): _____
 Average Attenuation: _____
 Optimum Temperature: _____
 Batch Pitch Rate: _____ Billion Cells

A lot of homebrewers make the mistake of under pitching yeast cells. Yeast are doing all of the work to turn your wort into beer, you want them to thrive! They can't if they are stressed out. Use a pitch rate calculator and see if you've been under pitching. (<https://www.brewersfriend.com/yeast-pitch-rate-and-starter-calculator/>)

Batch Vital Statistics

	Expected	Actual
Original Gravity		
Final Gravity		
Alcohol By Volume		
IBU's		
SRM		
Carbonation Level		

Mash Schedule

Name/Infusion	Amount	Temp	Time

Real Time Gravity Readings - @ 60° F

	Date	Gravity
Pre-Boil Gravity		
Post-Boil Gravity		
Racked Gravity		
Final Gravity		

Brew Day Cost

Ingredients	Cost
Grains	_____
Hops	_____
Yeast	_____
Other	_____

Total:

Ask your friendly General Store Clerk for an itemized receipt, they include all of your grain weights and price per lb. This will help you calculate an accurate cost per batch.