

Oasis NEIPA (ver. 2)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.615 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (23.1%)	83 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	20 g	30 min	14.5 %
Whirlpool	Mosaic	50 g	4 min	12.5 %
Dry Hop	Equinox	80 g	16 day(s)	14.5 %
Dry Hop	Citra	80 g	2 day(s)	12 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile