

TALLGRASS BREWING OASIS (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Oasis is a Double ESB/IPAish beer that came about from playing around with one of Tallgrass founder Jeff Gill's favorite homebrew recipes. At a hefty 7.2% ABV and 93 IBU, Oasis is a big beer with over-the-top hops and surprisingly sturdy malt backbone. Definitely not a fruit-extract seasonal shandy, this beer is meant to be enjoyed on the back porch, the front porch, or even on the stoop. What's a stoop? Well, it's a good place to drink beer, is what it is.

Brewer's Notes: For the 0" Cascade addition, a hop stand of 20 minutes can be conducted - after the hops are added and the heat turned off, let the wort rest for up to 20 minutes prior to chilling to extract maximum aroma & a little extra bitterness. Tallgrass head brewer Andrew Hood recommends chilling the wort to 67°F before pitching yeast.

O.G: 1072 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 13 lbs. Briess Pale Ale
- 1 lbs. Briess Caramel 60L
- 1 lbs. Briess Caramel 40L

BOIL ADDITIONS & TIMES

- 1 oz. German Northern Brewer (60 min)
- 1 oz. Columbus (60 min)
- 1 oz. Cascade (30 min)
- 0.5 oz. Columbus (15 min)
- 0.12 oz. German Northern Brewer (15 min)
- 1 oz. Cascade (0 min)
- 0.5 oz. Cascade (dry hop 7 days)
- 0.5 oz. Columbus (dry hop 7 days)

YEAST

- Wyeast 1098 British Ale. Apparent attenuation: 73-75%.
Flocculation: medium. Optimum temp: 64°-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 168° F for 10 minutes

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