

# LOVE2BREW

## OCEANIA PALE ALE (ALL-GRAIN – 2.5 GALLON)



Inspired by the land down under we've collected two of our favorite hops from Australia and New Zealand and smashed them together to create this aggressively hoppy pale ale. This golden ale starts with BIG aromatics that will remind you of mango, passion fruit, and tropical fruit intertwined in a melody that is an experience for the senses. Late hop additions reduce bitterness and focus on the flavor combination of tangy berries and a slight white wine taste in the finish. Supporting all of this hop flavor is a soft malt backbone that helps to round out this beer perfectly. The Oceania Pale Ale pairs great with food and sure to be a hit amongst friends and family!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.059
- 6.1% ABV (Estimated)
- IBUs: 89.9
- SRM: 5.0
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 4.5 lb. Pilsen Malt
- 8 oz. Flaked Oats
- 8 oz. Caramel 20L
- 4 oz. Golden Naked Oats

#### Hops

- 1 oz. Nelson Sauvin (Flavor)
- 1 oz. Galaxy (Aroma)
- 1/2 oz. Nelson Sauvin (Aroma)
- 1/2 oz. Galaxy (Dry Hop)
- 1/2 oz. Nelson Sauvin (Dry Hop)

#### Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- California Ale Yeast (WLP001)
- Wyeast American Ale Yeast (1056)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 4.5 lb. Pilsen Malt
- 8 oz. Flaked Oats
- 8 oz. Caramel 20L
- 8 oz. Carapils
- 4 oz. Golden Naked Oats

### MASH SCHEDULE:

Saccharification Rest: 152°F for 60 minutes

Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1 oz. Nelson Sauvin (30 Mins.)
- 1/2 oz. Galaxy (15 Mins.)
- 1/2 oz. Nelson Sauvin (5 Min.)
- 1/2 oz. Galaxy (0 Min.)
  
- 1/2 oz. Nelson Sauvin (Dry Hop)
- 1/2 oz. Galaxy (Dry Hop)

### NOTES:

- Do not begin to add your hop additions until the 30 minute addition time.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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