

# Eclipse Polish APA

- Gravity **12 BLG**
- ABV ---
- IBU **64**
- SRM **12.6**
- Style **American Pale Ale**

## Batch size

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

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **-8.1 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg	80 %	4
Grain	Karmelowy jasny	0.5 kg	75 %	150
Grain	Pszeniczny	0.4 kg	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Boil	Magnum	20 g	20 min	12 %
Boil	lunga	10 g	10 min	11 %
Aroma (end of boil)	lunga	30 g	0 min	11 %
Dry Hop	lunga	50 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Mash	---