Eclipse single hop

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

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

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.15 kg *(92.8%)*	80 %	5
Grain	Oats, Flaked	0.4 kg *(7.2%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Exlipse	20 g	15 min	17.7 %
Boil	Eclipse	30 g	5 min	17.7 %
Boil	Eclipse	20 g	0 min	17.7 %
Whirlpool	Eclipse	30 g	15 min	17.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile

Notes

- Brzeczka przednia 12 blg
  Dec 3, 2023, 8:20 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.