

Eagle

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (69%)	78 %	6
Grain	Vienna Malt	0.5 kg (17.2%)	78 %	8
Grain	Płatki owsiane	0.2 kg (6.9%)	85 %	3
Grain	Płatki jęczmienne	0.2 kg (6.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Dry Hop	Equinox	25 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

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

Type	Name	Amount	Use for	Time
Fining	tabletki	2 g	Boil	10 min