

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 | --- |