

It's the vibe of it

PALE ALE 6 WAYS

THE BEER

Sweet, sweet mandarin with notes of pine woven throughout, leading into a lingering citrus peel zest.

THE BASICS

Volume	1700L
Boil volume	1800L
Target FG	10.5°P
Target OG	2°P
EBC	4
SRM	8
pH	4.2
Attenuation Level	81%

METHOD + TIMINGS

Mash

67°C 45mins

Fermentation

21°C

BREWERS TIP

I love Eclipse! It's perfectly suited to a refreshing and flavourful WCIPA.

**CONTACT YOUR LOCAL
SALES REP TO BUY
ECLIPSE® SO YOU CAN
MAKE AN EQUALLY
BALANCED BEER.**

Dale dug a hole - ECLIPSE® PALE ALE

CELEBRATING ECLIPSE® HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

INGREDIENTS

Malt

Pilsner 250kg

Chit 22kg

Rolled Oats 25kg

Wheat 22kg

Hops

Eclipse® 0.5kg Start of boil 60 mins 101°C Bittering

Eclipse® 0.5kg Mid boil 15 mins 101°C Flavour

Eclipse® 5.0kg Whirlpool 15 mins 75°C Flavour/Aroma

Eclipse® 15kg Start of dry hop Day 0 21°C Aroma

Eclipse® 25kg Dry hop Day 15 14°C Aroma

Yeast

US05

