

It's the vibe of it

PALE ALE 6 WAYS

Dale dug a hole - ECLIPSE® PALE ALE

CELEBRATING ECLIPSE® HOPS

ABV: 4.5%

IBU: 35

OG: 10.5°P

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.

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

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

