

## RECIPE DETAILS



### All Grain Recipe Kits - Brew Day In a Box - Ecliptic

Bright, crisp and bursting with modern Australian hop character, Ecliptic showcases Eclipse in all its glory. Built on a base of Crisp Clear Choice Extra Pale malt, this lager combines a clean, delicate malt profile with exceptional clarity, creating the perfect canvas for vibrant hop expression and a brilliantly bright finish.

Layered through the boil, whirlpool and a generous dry hop, Eclipse delivers bold notes of mandarin, orange zest and sweet citrus while retaining the refreshing drinkability expected from a pale lager. Fermented with WHC Blitz Lager for a clean, crisp finish, this is a modern hoppy lager that pairs striking hop character with classic lager refreshment.

#### Ingredients Included

Crisp Clear Choice Extra Pale Malt - 4000g

Crisp Vienna Malt - 200g

Simpsons Dextrin Malt - 200g

Eclipse T90 Hop Pellets - 120g

WHC Dried Yeast - Blitz Lager - 11g Packet x 1

ProMix - 1 pack

Brausol - 1 Pack (7ml)

Dextrose Priming Sugar - 200g

#### Method:

Beer Style (main): Lager

Beer Style (sub): Hoppy Lager

Batch Size: 23

Original Gravity: 1.044

Final Gravity: 1.007

ABV %: 4.75

IBU: 31.6

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 15.38L

Sparge - 16.14L

Total - 31.52L

#### THE MASH:

Temperature °C (Step 1): 64

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

#### THE BOIL:

Boil time (mins): 60

#### Hop / kettle additions and timing:

ProMix - Add 1 sachet at 5 minutes before the end of the boil

Eclipse T90 Hop Pellets 5g @ 60 mins

Eclipse T90 Hop Pellets 15g @ 10 mins\

Whirlpool - Chill to 80°C, add hops and whirlpool for 20 minutes

Eclipse T90 Hop Pellets 40g @ 80°C

Fermentation temperature/steps:

Ferment at 17°C for 4 days.

Raise temperature to 20°C and hold for a further 3 days.

Once fermentation is complete, add the dry hop charge and hold for 48 hours:

Eclipse T90 Hop Pellets 60g

Add BrauSol and then cold crash to 4°C for up to 10 days before packaging.

Dextrose Priming Sugar:

Please refer to our online calculator -

[www.themaltmiller.co.uk/priming-sugar-calculator](http://www.themaltmiller.co.uk/priming-sugar-calculator)



