

Eclipse

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **69**
- SRM **35.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 1.7 kg (70%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.24 kg (9.9%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.13 kg (5.3%) | 75 % | 30 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.13 kg (5.3%) | 73 % | 1000 |
| Grain | Carafa III | 0.13 kg (5.3%) | 70 % | 1400 |
| Grain | Żytni | 0.1 kg (4.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Azacca | 10 g | 60 min | 12.8 % |
| Boil | Azacca | 15 g | 10 min | 12.8 % |
| Whirlpool | Azacca | 25 g | 20 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 80 ml | Fermentum Mobile |