

Eclipsed

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **74**
- SRM **43.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (65.6%)	85 %	7
Grain	Weyermann - Dehusked Carafo I	0.5 kg (8.2%)	70 %	690
Dodać na około 20 minut przed końcem zacierania.				
Adjunct	Millet flakes	0.6 kg (9.8%)	71 %	3.4
Grain	Caramel/Crystal Malt - 80L	0.5 kg (8.2%)	74 %	158
Grain	Simpsons - Crystal Extra Dark	0.5 kg (8.2%)	74 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	6.2 %
Boil	Fuggles	50 g	40 min	6.2 %
Boil	Fuggles	50 g	20 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's
--	-----	-----	------	-----------------

Extras

Type	Name	Amount	Use for	Time
Flavor	Milk Sugar (Lactose)	160 g	Boil	5 min
Flavor	Raspberry	100 g	Boil	10 min