

# Terminator Stout

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **25.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **80C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (65.3%)	80 %	5
Grain	Monachijski	0.75 kg (14.9%)	80 %	16
Grain	Caramel/Crystal Malt - 40L	0.5 kg (9.9%)	74 %	79
Grain	Simpsons - Coffee Malt	0.5 kg (9.9%)	74 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14 g	60 min	13 %
Boil	Cascade	7 g	30 min	6 %