# 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 % |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.