

# TERMINATOR

---

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **49**
- SRM **57.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.95 kg (7.9%)	79 %	16
Grain	Weyermann - Carapils	1.27 kg (10.6%)	78 %	4
Grain	Jęczmień palony	0.5 kg (4.2%)	55 %	985
Grain	Crystal II 200	0.2 kg (1.7%)	71 %	200
Grain	Strzegom Czekoladowy jasny	0.7 kg (5.8%)	68 %	400
Grain	Strzegom Barwiący	0.25 kg (2.1%)	68 %	1300
Grain	Strzegom Czekoladowy 1200	0.43 kg (3.6%)	68 %	1202
Grain	Strzegom Pilzneński	0.5 kg (4.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1.3 kg (10.8%)	79 %	22
Grain	Płatki pszeniczne	0.5 kg (4.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (3.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	90 min	7 %

Boil	Lublin (Lubelski)	60 g	10 min	3.5 %
------	-------------------	------	--------	-------

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale