

Whiplash Slow Life Dry Irish Stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **36**
- SRM **21.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.7 kg (65.1%) | 81 % | 6 |
| Grain | płatki jęczmienne | 0.6 kg (14.5%) | 60 % | 4 |
| Grain | Carafa II | 0.35 kg (8.4%) | 70 % | 812 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (7.2%) | 70 % | 128 |
| Grain | Amber Malt | 0.2 kg (4.8%) | 75 % | 43 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Columbus | 20 g | 50 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|----------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 42.33 ml | Fermentum Mobile |