

# 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 |