

# 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