

# Jim Lahey

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- Gravity **24.9 BLG**
- ABV ---
- IBU **31**
- SRM **21.5**
- Style **Strong Scotch Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Caramalt	0.5 kg (5.2%)	79 %	13
Grain	Caramunich I	0.5 kg (5.2%)	75 %	90
Grain	Weyermann - Carafa I	0.05 kg (0.5%)	70 %	690
Grain	BESTMALZ - Best Melanoidin	1 kg (10.4%)	75 %	71
Grain	Weyermann - Pale Wheat Malt	0.2 kg (2.1%)	85 %	5
Grain	Strzegom Pale Ale	7.37 kg (76.6%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	50 ml	Fermentum Mobile