

# Jim Lahey

- 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 |