

# Polotmave

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **10.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.2 kg (44.9%)	80 %	16
Grain	Pilzneński	1.2 kg (24.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1.2 kg (24.5%)	79 %	22
Grain	Weyermann Caramunich 3	0.3 kg (6.1%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Mittelfrüh	15 g	30 min	5 %
Boil	Mittelfrüh	20 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Slant	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirfloc	1 g	Boil	7 min
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