

# Polotmave

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **12.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **15.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (56.6%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (18.9%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (18.9%)	79 %	22
Grain	Strzegom Karmel 150	0.1 kg (3.8%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.7 %
Boil	Saaz (Czech Republic)	22 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
omega - Bayern Lager	Lager	Slant	200 ml	Omega