

# Polotmave

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **14.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (97.1%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.9%)	10 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	50 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Dry	12 g	---