

# Polotmave

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **12.9**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	4 kg (76.9%)	80 %	3
Grain	Weyermann - Light Munich Malt	0.5 kg (9.6%)	82 %	14
Grain	Strzegom Pszeniczny	0.3 kg (5.8%)	81 %	6
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (3.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	90 min	9.2 %
Boil	Hallertau Mittelfruh	20 g	30 min	3.8 %
Boil	Hallertau Mittelfruh	20 g	15 min	3.8 %
Boil	Hallertau Mittelfruh	20 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	150 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2 g	Boil	15 min