

# Polotmave

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **12.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.2 kg (47.2%)	80.5 %	4
Grain	Strzegom Wiedeński	1 kg (39.4%)	79 %	10
Grain	Strzegom Monachijski typ II	0.2 kg (7.9%)	79 %	22
Grain	Fawcett - Dark Crystal	0.1 kg (3.9%)	71 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.04 kg (1.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	16 g	60 min	4.7 %
Boil	Saaz (Czech Republic)	24 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34	Lager	Dry	23 g	---