

# 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   | ---        |