

## Polotmave

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **7.7**

### 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 **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński     | 1.5 kg (29.7%) | 80 %  | 4   |
| Grain | Weyerman wędzony bukiem | 2.5 kg (49.5%) | 80 %  | 10  |
| Grain | Płatki ryżowe           | 1 kg (19.8%)   | 80 %  | 2   |
| Grain | Żytni czekoldowy        | 0.05 kg (1%)   | 50 %  | 800 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 35 g   | 60 min | 8 %        |

### Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Kolsch | Ale  | Dry  | 12 g   | Lalemand   |