

Polotmave

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **10.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Monachijski | 2.2 kg (44.9%) | 80 % | 16 |
| Grain | Pilzneński | 1.2 kg (24.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.2 kg (24.5%) | 79 % | 22 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (6.1%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Mittelfrüh | 15 g | 30 min | 5 % |
| Boil | Mittelfrüh | 20 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|-------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Slant | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|-----|------|-------|
| Fining | Whirfloc | 1 g | Boil | 7 min |
|--------|----------|-----|------|-------|