

Polotmave

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **12.6**
- 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 **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **15.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński | 1.5 kg (56.6%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (18.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (18.9%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.1 kg (3.8%) | 75 % | 150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (1.9%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.7 % |
| Boil | Saaz (Czech Republic) | 22 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------|
| omega - Bayern Lager | Lager | Slant | 200 ml | Omega |