

# Polotmave

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- 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