

# Polotmave

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **14.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński          | 5 kg (97.1%)   | 79 %  | 10   |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.9%) | 10 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 15 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 3.5 %      |

## Yeasts

| Name    | Type  | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| W 34/70 | Lager | Dry  | 12 g   | ---        |