

## Polotmave

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **12.2**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **42.8 liter(s)**

### Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 2-rzędowy | 4.4 kg (82.2%) | 81 %  | 4   |
| Grain | weyermann munich I                    | 0.5 kg (9.3%)  | 80 %  | 15  |
| Grain | castle malting melano light           | 0.25 kg (4.7%) | 78 %  | 40  |
| Grain | Weyermann - Carafa I                  | 0.15 kg (2.8%) | 70 %  | 690 |
| Grain | Special W                             | 0.05 kg (0.9%) | 75 %  | 300 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | magnum | 20 g   | 50 min | 12.5 %     |
| Boil    | saaz   | 20 g   | 10 min | 4.5 %      |