

# Polotmave

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **9.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (64.5%)	81 %	4
Grain	Munich Malt	1 kg (25.8%)	80 %	18
Grain	Vienna Malt	0.18 kg (4.6%)	78 %	8
Grain	Weyermann - Melanoiden Malt	0.12 kg (3.1%)	81 %	53
Grain	Strzegom Karmel 600	0.075 kg (1.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	9.93 %
Boil	Saaz (Czech Republic)	30 g	20 min	4 %
Boil	Saaz (Czech Republic)	25 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min
Fining	Whirlflock-T	2.5 g	Boil	10 min