

# 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 %