Pilzneńska mulatka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg *(91.7%)*	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg *(8.3%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	50 g	60 min	4.3 %
Boil	Saaz	30 g	45 min	4.3 %
Aroma (end of boil)	Saaz	20 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	300 ml	---