

# Pilsner Urquell clone

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **1.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **72.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.1 liter(s)**
- Total mash volume **49.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **37.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **68C**
- Sparge using **48.1 liter(s)** of **76C** water or to achieve **72.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Be	10.42 kg (84.3%)	--- %	---
Grain	Vienna Malt	0.72 kg (5.8%)	78 %	8
Grain	Briess - Carapils Malt	0.72 kg (5.8%)	74 %	3
Grain	Weyermann - Acidulated Malt	0.5 kg (4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster	110 g	60 min	7.75 %
Aroma (end of boil)	Saaz (Czech Republic)	78.16 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	60.79 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1157.89 ml	Fermentum Mobile