Pilsner urqell

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(80%)*	81 %	4
Grain	Strzegom Wiedeński	0.63 kg *(10%)*	79 %	10
Grain	Monachijski	0.31 kg *(5%)*	80 %	16
Grain	Weyermann - Carapils	0.31 kg *(5%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	90 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oyl-101 Pilzner	Lager	Liquid	100 ml	Omega