

#36 Pilsner Urquell

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **5 min** at **75C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ślodoznia Strzegom - pilzneński	4.1 kg (92.1%)	80 %	3
Grain	Ślodoznia Strzegom - monachijski I	0.1 kg (2.2%)	79 %	12
Grain	Ślodoznia Strzegom - karmelowy 30	0.25 kg (5.6%)	76 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	80 g	60 min	3.5 %
Dry Hop	Saaz (USA)	20 g	0 day(s)	3.5 %
Boil	Saaz (USA)	30 g	15 min	3.5 %
Boil	Saaz (USA)	20 g	1 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 - Bohemska rapsodia	Lager	Liquid	1000 ml	Fermentum Mobile