

Pilsner Urquel double chmiel

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (83.3%)	82 %	4
Grain	Viking Vienna Malt	0.5 kg (9.3%)	79 %	7
Grain	Viking Munich Malt	0.2 kg (3.7%)	78 %	18
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis