

# Urquell magnat + premiant

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **2 %**
- Size with trub loss **55.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **63 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **40 liter(s)** of **76C** water or to achieve **63 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 8 kg (69.6%)   | 82 %  | 4   |
| Grain | Viking Munich Malt          | 1 kg (8.7%)    | 78 %  | 18  |
| Grain | Viking Vienna Malt          | 1 kg (8.7%)    | 79 %  | 7   |
| Grain | Viking Carabody             | 1 kg (8.7%)    | 78 %  | 8   |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (2.2%) | 80 %  | 6   |
| Grain | Viking Wheat Malt           | 0.25 kg (2.2%) | 83 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Magnat   | 35 g   | 60 min | 13.7 %     |
| Aroma (end of boil) | Premiant | 75 g   | 20 min | 9.93 %     |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirfloc t | 2 g    | Boil    | 10 min |