

# Pilsner Urquel

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Premium	4.5 kg (83.3%)	81 %	3
Grain	Strzegom Wiedeński	0.5 kg (9.3%)	79 %	10
Grain	Strzegom Monachijski typ I	0.2 kg (3.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	20 g	50 min	13.4 %
Boil	Styrian Wolf	20 g	10 min	13.4 %
Boil	Saaz (Czech Republic)	20 g	10 min	2.9 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	2 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre