

# Pilsner Urquell

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4.5 kg (81.8%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (18.2%)   | 79 %  | 16  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 50 g   | 50 min | 4 %        |
| Boil                | Saaz (Czech Republic) | 25 g   | 10 min | 3.4 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 10 min | 3.4 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory |
|------------------------|-------|--------|--------|------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 50 ml  | starter 1L |