

# Pilsner Urquell

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.6 kg (93.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (3.3%)	79 %	16
Grain	Strzegom Wiedeński	0.2 kg (3.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	70 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	20 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	3.5 %

## Yeasts

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

## Notes

- woda 15+17

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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