

# A' la Urquell

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **2.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (91.4%)	81 %	2
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	80 min	4 %
Boil	Saaz (Czech Republic)	40 g	60 min	4 %
Boil	Saaz (Czech Republic)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w 34/70	Lager	Slant	1000 ml	---

## Notes

- zacieranie: 18l miękkiej wody  
wylądanie: ok.24l miękkiej wody

FERMENTACJA:

Burzliwa 20dni / 12stopni

Cicha 14dni / 5 stopni

leżakowanie: ~30 dni/ 5 stopni

KEGOWANIE dla nagazowania

*Mar 21, 2021, 1:19 PM*