

# Pilsner Urquell

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilsneński viking malt	4.5 kg (83.3%)	80 %	4
Grain	słód wiedeński viking malt	0.5 kg (9.3%)	79 %	8
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	premiant	50 g	60 min	5.1 %