

# Prawie jak urquel

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.3 kg (76.8%)	81 %	4
Grain	Strzegom Wiedeński	1.7 kg (17.9%)	79 %	10
Grain	Strzegom Karmel 30	0.5 kg (5.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	60 g	60 min	9 %
Boil	Saaz (Czech Republic)	55 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	45 g	0 min	4.5 %

## Yeasts

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

## Notes

- Oryginał bardziej goryczkowy, zalegający  
*Feb 12, 2018, 10:56 AM*