

## #36 Pilsner Urquell

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **5 min** at **75C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Słodownia Strzegom - pilzneński    | 4.1 kg (92.1%) | 80 %  | 3   |
| Grain | Słodownia Strzegom - monachijski I | 0.1 kg (2.2%)  | 79 %  | 12  |
| Grain | Słodownia Strzegom - karmelowy 30  | 0.25 kg (5.6%) | 76 %  | 30  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Saaz (USA) | 80 g   | 60 min   | 3.5 %      |
| Dry Hop | Saaz (USA) | 20 g   | 0 day(s) | 3.5 %      |
| Boil    | Saaz (USA) | 30 g   | 15 min   | 3.5 %      |
| Boil    | Saaz (USA) | 20 g   | 1 min    | 3.5 %      |

### Yeasts

| Name                     | Type  | Form   | Amount  | Laboratory       |
|--------------------------|-------|--------|---------|------------------|
| FM30 - Bohemska rapsodia | Lager | Liquid | 1000 ml | Fermentum Mobile |