

## Czech Pils (Pilsner Urquell)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Keep mash **5 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (83.3%) | 82 %  | 4   |
| Grain | Viking Vienna Malt  | 0.5 kg (9.3%)  | 79 %  | 7   |
| Grain | Viking Munich Malt  | 0.2 kg (3.7%)  | 78 %  | 18  |
| Grain | Strzegom Karmel 30  | 0.2 kg (3.7%)  | 75 %  | 30  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 75 g   | 60 min | 3.4 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 10 min | 3.4 %      |

### Yeasts

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

## Notes

- Credits to: <https://brewness.com/pl/recipe/pilsner-urquell-4/view>  
*Jun 18, 2024, 9:30 PM*