

# Pilsner Urquell

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.6 kg (78.3%)	81 %	4
Grain	Weyermann - Vienna Malt	0.5 kg (10.9%)	81 %	8
Grain	Strzegom Monachijski typ I	0.25 kg (5.4%)	79 %	16
Grain	Weyermann - Carapils	0.25 kg (5.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	38 g	80 min	4 %
Boil	Saaz (Czech Republic)	25 g	45 min	4 %
Boil	Saaz (Czech Republic)	25 g	15 min	4 %
Boil	Saaz (Czech Republic)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	150 ml	Fermentis
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