

# Pilsner Urquell clone II

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **43**
- SRM **0.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **68C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Be     | 3.6 kg (87.8%) | --- % | --- |
| Grain | Vienna Malt            | 0.25 kg (6.1%) | 78 %  | 8   |
| Grain | Briess - Carapils Malt | 0.25 kg (6.1%) | 74 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Target      | 32 g   | 60 min | 9 %        |
| Aroma (end of boil) | Hersbrucker | 30 g   | 15 min | 4.3 %      |
| Aroma (end of boil) | Hersbrucker | 20 g   | 0 min  | 4.3 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 400 ml | Fermentum Mobile |