

# Urquell magnat + premiant

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **2 %**
- Size with trub loss **55.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **63 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **40 liter(s)** of **76C** water or to achieve **63 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (69.6%)	82 %	4
Grain	Viking Munich Malt	1 kg (8.7%)	78 %	18
Grain	Viking Vienna Malt	1 kg (8.7%)	79 %	7
Grain	Viking Carabody	1 kg (8.7%)	78 %	8
Grain	Weyermann - Acidulated Malt	0.25 kg (2.2%)	80 %	6
Grain	Viking Wheat Malt	0.25 kg (2.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	60 min	13.7 %
Aroma (end of boil)	Premiant	75 g	20 min	9.93 %

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc t	2 g	Boil	10 min