Pilsner Urquell

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(81.8%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(18.2%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	50 min	4 %
Boil	Saaz (Czech Republic)	25 g	10 min	3.4 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	50 ml	starter 1L

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.