

Pilsner Urquell

Batch Size: 23,00 l
Boil Size: 29,02 l
Boil Time: 60 min
Fermentation: Lager, Three Stage
Alcohol by Vol: 5,2 %
Bitterness: 35,8 IBUs
Color: 8,4 EBC

Equipment: Coobra CB3 2,5 kw
Efficiency: 72,00 %
End of Boil Vol: 25,52 l
Total Grain Weight: 5,50 kg
Final Bottling Vol: 22,00 l
Original Gravity: 1,053 SG
Final Gravity: 1,014 SG
Calories: 427,1 kcal/l



Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pilsner (2 Row) (3,2 EBC)	Grain	1	72,7 %
0,50 kg	Cara Pale (6,0 EBC)	Grain	2	9,1 %
0,50 kg	Munich Light (16,0 EBC)	Grain	3	9,1 %
0,50 kg	Vienna (5,5 EBC)	Grain	4	9,1 %
25,00 g	Magnum [11,00 %] - Boil 60,0 min	Hop	5	29,7 IBUs
30,00 g	Saaz [3,00 %] - Boil 15,0 min	Hop	6	4,8 IBUs
0,30 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
20,00 g	Saaz [3,00 %] - Boil 5,0 min	Hop	8	1,3 IBUs
2,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	9	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,25 l of water at 69,6 C	65,0 C	60 min
Mash Out	Add 0,00 l of water and heat to 75,6 C over 2 min	75,6 C	10 min

Sparge: Fly sparge with 15,28 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.
Add water if needed to achieve final volume of 23,00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	9	-

- Primary fermentation (14,00 days at 10,0 C)
- Secondary fermentation (4,00 days at 16,0 C)
- Age for 10,00 days at 16,0 C

Carbonation Type: Bottle
Weight: 141,85 g
Bottling Temperature: 21,1 C

Carbonation Used: Bottle with 141,85 g Table Sugar
Age for: 30,00 days
Storage Temperature: 2,0 C

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