

# Pilsner Urquell Clone

Czech Premium Pale Lager (3 B)

**Type:** Partial Mash  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.27 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.90 gal  
**Final Bottling Vol:** 4.60 gal  
**Fermentation:** Lager, Three Stage

**Date:** 07 Aug 2015  
**Brewer:** Adam Roland  
**Asst Brewer:**  
**Equipment:** Pot and Cooler ( 5 Gal/19 L) -  
 Extract/Partial Mash  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 92.0 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

| Amt          | Name                                               | Type    | #  | %/IBU     |
|--------------|----------------------------------------------------|---------|----|-----------|
| 4 lbs        | Pilsner (2 Row) Ger (2.0 SRM)                      | Grain   | 1  | 46.8 %    |
| 8.0 oz       | Cara-Pils/Dextrine (2.0 SRM)                       | Grain   | 2  | 5.8 %     |
| 8.0 oz       | Vienna Malt (3.5 SRM)                              | Grain   | 3  | 5.8 %     |
| 4.0 oz       | Munich Malt - 10L (10.0 SRM)                       | Grain   | 4  | 2.9 %     |
| 1.00 oz      | Cluster [7.00 %] - Boil 60.0 min                   | Hop     | 5  | 21.0 IBUs |
| 3 lbs 4.8 oz | Pilsner Liquid Extract [Boil for 15 min](3.5 SRM)  | Extract | 6  | 38.6 %    |
| 0.25 tsp     | Irish Moss (Boil 15.0 mins)                        | Fining  | 7  | -         |
| 1.00 oz      | Saaz [4.00 %] - Boil 15.0 min                      | Hop     | 8  | 6.0 IBUs  |
| 1.00 oz      | Saaz [4.00 %] - Steep/Whirlpool 15.0 min           | Hop     | 9  | 3.0 IBUs  |
| 2.0 pkg      | Saflager Lager (DCL/Fermentis #W-34/70) [50.28 ml] | Yeast   | 10 | -         |
| 1.0 pkg      | Urquell Lager (Wyeast Labs #2001) [124.21 ml]      | Yeast   | 11 | -         |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.051 SG  
**Est Final Gravity:** 1.013 SG  
**Estimated Alcohol by Vol:** 5.1 %  
**Bitterness:** 36.4 IBUs  
**Est Color:** 4.1 SRM

~~**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz~~

## Mash Profile

**Mash Name:** Single Infusion, Light Body, Batch  
 Sparge  
**Sparge Water:** 3.26 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 8 lbs 8.8 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

| Name    | Description                     | Step Temperature | Step Time |
|---------|---------------------------------|------------------|-----------|
| Mash In | Add 8.56 qt of water at 156.5 F | 148.0 F          | 75 min    |

**Sparge:** Batch sparge with 2 steps (0.87gal, 2.38gal) of 168.0 F water

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 3.61 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Lager, Three Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 3.61 oz Corn  
 Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 60.0 F

## Notes

From BYO website May/June 2005

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