

Pilsner Urquell Clone big boil pot

Czech Premium Pale Lager (3 B)

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 6.46 gal
Boil Time: 60 min
End of Boil Vol: 5.46 gal
Final Bottling Vol: 4.60 gal
Fermentation: Lager, Three Stage

Date: 16 Aug 2015
Brewer: Adam Roland
Asst Brewer:
Equipment: Pot and Cooler (8 Gal/5 Gal) -
 Extract/Partial Mash
Efficiency: 72.00 %
Est Mash Efficiency: 78.7 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 7.22 gal

Mash or Steep Grains

Mash 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 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.08 qt of water at 158.3 F	148.0 F	75 min

- ☐ Batch sparge with 2 steps (2.15gal, 3.29gal) of 168.0 F water
- ☐ Add water to achieve boil volume of 6.46 gal
- ☐ Estimated pre-boil gravity is 1.042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Cluster [7.00 %] - Boil 60.0 min	Hop	5	27.7 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	-
0.50 oz	Saaz [4.00 %] - Boil 10.0 min	Hop	8	2.9 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
0.50 oz	Saaz [4.00 %] - Steep/Whirlpool 0.0 min	Hop	9	0.0 IBUs

- ☐ Estimated Post Boil Vol: 5.46 gal and Est Post Boil Gravity: 1.051 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	10	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.051 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 5.00 gal)
- ☐ Add water if needed to achieve final volume of 5.00 gal

Fermentation

- ☐ 16 Aug 2015 - Primary Fermentation (4.00 days at 54.0 F ending at 54.0 F)
- ☐ 20 Aug 2015 - Secondary Fermentation (10.00 days at 54.0 F ending at 54.0 F)
- ☐ 30 Aug 2015 - Tertiary Fermentation (3.00 days at 62.0 F ending at 62.0 F)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.013 SG)
- ☐ Date Bottled/Kegged: 02 Sep 2015 - Carbonation: Bottle with 3.61 oz Corn Sugar
- ☐ Age beer for 30.00 days at 60.0 F
- ☐ 02 Oct 2015 - Drink and enjoy!

Notes

From BYO website May/June 2005