

Pilsner Urquell Clone

Czech Premium Pale Lager (3 B)

Type: Partial Mash

Batch Size: 5.50 gal

Boil Size: 6.98 gal

Boil Time: 60 min

End of Boil Vol: 5.98 gal

Final Bottling Vol: 5.10 gal

Fermentation: Lager, Three Stage, Adams

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: 78.1 %

Taste Rating: 30.0



Prepare for Brewing

- ☐ Set fermenting chamber to 54* F (12.2* C)
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 7.74 gal
- ☐ Heat 6 gal of water to 157* F in HLT
- ☐ Place false bottom and grain bag in IGLOO
- ☐ Pour 5 gal of water from HLT into IGLOO and allow to preheat IGLOO
- ☐ Drain all water from IGLOO back into HLT and check temp
- ☐ Pour 7.08 qt of water from HLT back into IGLOO
- ☐ Measure water temp in IGLOO, Ideal = 156.9* F

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

- ☐ MASH IN and START TIMER

Name	Description	Step Temperature	Step Time
Mash In	Add 7.08 qt of water at 156.9 F	148.0 F	75 min

- ☐ Add water to HLT to make 6 gal, put lid on and keep HLT at 157* F for sparging
- ☐ Vorlauf to set grain bed until no big particulates. Use a big soup ladle to pour in IGLOO.
- ☐ Drain IGLOO into boil pot.
- ☐ Batch sparge with 3 steps (1.23gal, 2.37gal, 2.37gal) of 157.0 F water. Vorlauf each sparge.
- ☐ Add water to achieve boil volume of 6.98 gal
- ☐ Estimated pre-boil gravity is 1.038 SG
- ☐ START BOIL
- ☐ Squirt Bottle for Hot Break
- ☐ Soak LME in HOT water to soften

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Cluster [7.00 %] - Boil 60.0 min	Hop	5	21.5 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 min)	Fining	7	-
0.50 oz	Saaz [4.00 %] - Boil 15.0 min	Hop	8	6.1 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: 5.98 gal and Est Post Boil Gravity: 1.047 SG

Cool and Transfer Wort

- ☐ Add water if needed to achieve final volume of 5.50 gal
- ☐ SANITIZE chiller
- ☐ WHIRLPOOL
- ☐ Cool wort to fermentation temperature or 65* F for Hydrometer reading
- ☐ Add water if needed to achieve final volume of 5.50 gal
- ☐ SANITIZE Siphon, hose, air lock, stopper

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: 1.047 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 5.50 gal)
- ☐ Add water if needed to achieve final volume of 5.50 gal
- ☐ Transfer wort to fermenter

Fermentation

- ☐ 16 Aug 2015 - Primary Fermentation (10.00 days at 54.0 F ending at 54.0 F)
- ☐ 26 Aug 2015 - Secondary Fermentation (3.00 days at 62.0 F ending at 62.0 F)
- ☐ 29 Aug 2015 - Tertiary Fermentation (40.00 days at 34.0 F ending at 34.0 F)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: __ (Estimate: 1.012 SG)
- ☐ Date Bottled/Kegged: 08 Sep 2015 - Carbonation: Bottle with 4.01 oz Corn Sugar
- ☐ Age beer for 21.00 days at 54.0 F
- ☐ 29 Oct 2015 - Drink and enjoy!

Equipment

- ☐ HLT, IGLOO, Brew Pot
- ☐ Stirring paddle
- ☐ Hydrometer and tube
- ☐ Plastic pitcher for Vorlof
- ☐ Wireless Thermometer, Long stem and small digital thermometer
- ☐ Squirt bottles, 1 star-san, 1 water