

## Urquell (clone) - 4.7%

Czech Pale Lager

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Type: All Grain

IBU	: 33 (Tinseth)
BU/GU	: 0.71
Colour	: 10 EBC
Carbonation	: 2.5 CO2-vol

Pre-Boil Gravity	: 1.035
Original Gravity	: 1.046
Final Gravity	: 1.010

### Fermentables (1.24 kg)

1.182 kg - Bohemian Pilsner 3.7 EBC (95.3%)  
59 g - Melanoidin 70 EBC (4.8%)

### Hops (27.9 g)

60 min - 16.1 g - Saaz - 3% (24 IBU)
^ Lot # T9020044SAA
15 min - 11.8 g - Saaz - 3% (8 IBU)
^ Lot # T9020044SAA

### Miscellaneous

Mash - 2.53 g - Calcium Chloride (CaCl <sub>2</sub> ) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.34 g - Gypsum (CaSO <sub>4</sub> )
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Crossmyloof Hell

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L



10 EBC

Mash Water	: 3.72 L
Sparge Water	: 5.35 L
Boil Time	: 60 min
Total Water	: 9.07 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

### Fermentation Profile

Urquell (clone)  
19 °C - 1 days - Primary  
15 °C - 3 days - Primary  
20 °C - 2 days - Primary  
5 °C - 2 days - Cold Crash  
3 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 47 Mg 2 Na 8 Cl 72 SO 25 HCO 17

SO/Cl ratio: 0.4

Mash pH: 5.38

Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: