

## 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 (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.34 g - Gypsum (CaSO4)  
^ 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

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



10 EBC

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](http://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: