Pilsner Urkel #9 - 24 Jul 2025

Brewfather
www.brewfather.app

Pilsner Urkell - 4.6%

Czech Premium Pale Lager
Brewer: Martin Smedendahl

Type: All Grain

IBU	: 42 (Tinseth)
BU/GU	: 0.86
Colour	: 11 EBC
Carbonation	: 2.5 CO2-vol
Pre-Boil Gravity	: 1.035
Original Gravity	: 1.049
Final Gravity	: 1.014

BIAB (No sparge)

Batch Size	: 4.6 L
Boil Size	: 7.31 L
Post-Boil Vol	: 5.31 L
Mash Water	: 7.81 L
Sparge Water	: 0 L
Boil Time	: 60 min
Total Water	: 7.81 L

Brewhouse Efficiency: 67%
Mash Efficiency: 74.3%



11 EBC

Fermentables (1.06 kg)
1.003 kg - Floor-Malted Bohemian Pilsner 3 EB...
54 g - Caramunich I 101 EBC (5.1%)

Hops (22 g)
90 min - 11 g - Saaz (Whole) - 3.8% (24 IBU)
60 min - 7 g - Saaz (Whole) - 3.8% (14 IBU)
20 min - 4 g - Saaz (Whole) - 3.8% (5 IBU)

Miscellaneous
Sparge - 0.153 ml - Lactic Acid 80%
10 min - Boil - 1 g - Protafloc

Yeast
1 pkg - Mangrove Jack's Bohemian Lager Yeast M84

Starter
Step 1: 0.5 L (50 g DME / 60 g LME)
87 billion yeast cells
19 million cells / ml

Mash Profile
Imported
37 °C - 10 min - Vystírání
72 °C - 10 min - 1. rmut / mash
100 °C - 20 min - 1. rmut / mash
72 °C - 10 min - 2. rmut / mash
100 °C - 20 min - 2. rmut / mash
72 °C - 10 min - 3. rmut / mash
100 °C - 10 min - 3. rmut / mash

Fermentation Profile
Imported
9 °C - 10 days - Primary

Measurements
Mash pH:

Boil Volume: 7.31

Pre-Boil Gravity: 1.035

Post-Boil Kettle Volume: 4.2

Original Gravity: 1.048

Fermenter Top-Up: 1.2

Fermenter Volume: 4.6

Final Gravity: 1.018

Bottling Volume:

Recipe Notes
Real Pilsner Urquel clone from friends who work in Pilsen brewery, traditional decoction mashing, 3 steps decoction http://braukaiser.com/wiki/index.php/Decoction_Mashing_Video_-_Transcript.

Batch Notes
Cooling 80-15 på 20 min, 5l.
SG day 10: 1,025 - la till resten av jästen

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Extra Measured Values	
FGd10	1.025

Batch Log	
24 July 2025	Brew Date
24 July 2025	Fermentation Start
24 July 2025 17:30	Status: Brewing
24 July 2025 21:52	Status: Fermenting
19 August 2025 23:17	Status: Conditioning
19 August 2025	Bottling Date