Recipe Info



Urquell Pilsner

by **[OttoPintiaski](https://brewgr.com/%21/OttoPintiaski)** on 5/18/2019

[    ](https://brewgr.com/recipe/69777/urquell-pilsner-czech-premium-pale-lager-recipe%22%20%5Cl%20%22tastingnotes)

[from tasting notes](https://brewgr.com/recipe/69777/urquell-pilsner-czech-premium-pale-lager-recipe%22%20%5Cl%20%22tastingnotes)

Recipe Type: All Grain

Batch Size: 12 Liter(s)

Boil Size: 16 Liter(s)

Boil Time: 60 min

Efficiency: 65%

All Grain Czech Premium Pale Lager homebrew recipe. This homebrew recipe uses the following ingredients: Best Pilsen, Best Vienna, Best Munich, Best Caramel Pils, Magnum Hops, Saaz Hops, Mangrove Jack M84 Homebrew Yeast.

This recipe was cloned from [Labro Urquell Pilsner](http://brewgr.com/recipe/33810/labro-urquell-pilsner-german-pils-recipe).

Fermentables

77% - Best Pilsen

kg2.3

ppg  36

L  2

use  Mash

10% - Best Vienna

kg0.3

ppg  37

L  3

use  Mash

7% - Best Munich

kg0.2

ppg  36

L  7

use  Mash

7% - Best Caramel Pils

kg0.2

ppg  32

L  2

use  Mash

3 kg total fermentables

Hops

Magnum

g15

typePellet

usageBoil

time30 min(s)

AA  13.1

IBU32.3

Saaz

g10

typePellet

usageBoil

time15 min(s)

AA  4.4

IBU4.7

Saaz

g15

typePellet

usageBoil

time0 min(s)

AA  4.4

IBU0.0

40 g total hops

IBU Formula:                                                            

Yeast

nameMangrove Jack M84

attenuation  80%

Other Stuff

No other stuff in this recipe

Mash Steps

Mash

heatDecoction

temp °C61

time30 min

Mash

heatDecoction

temp °C68

time30 min

Mash-Out

heatDecoction

temp °C77

time10 min

Special Instructions

No special instructions in this recipe