

C&D No. 9 - Pilsner

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pilsner Malt | 4.13 kg (69.8%) | 78 % | 3 |
| Grain | Munich Malt | 1 kg (16.9%) | 77 % | 25 |
| Grain | Flaked Oats | 0.36 kg (6.1%) | 74 % | 4 |
| Grain | Sauer Malt | 0.43 kg (7.3%) | 78 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Saaz | 36 g | 60 min | 3.9 % |
| Boil | Cascade | 24 g | 60 min | 6.6 % |
| Boil | Cascade | 12 g | 15 min | 6.6 % |
| Boil | Cascade | 24 g | 5 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| MJ M84 Bohemian Lager | Lager | Dry | 5 g | --- |