

## C&D No. 9 - Pilsner

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- 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    | ---        |