

## 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	---