

## Tom Selleck 5

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **3.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount      | Yield  | EBC |
|-------|------------------------|-------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 7 kg (100%) | 80.5 % | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 50 g   | 60 min | 12.1 %     |
| Boil    | Magnum | 50 g   | 1 min  | 12.1 %     |

### Yeasts

| Name                                  | Type  | Form | Amount | Laboratory      |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry  | 20 g   | Mangrove Jack's |

Brzeczkę chłodzę do 25C.  
Drożdże wsypuje bez uwadniania.  
Wsadzam 8 wkładów z zamrażarki.  
Wkłady wyjmuję po osiągnięciu 14C i puszczam fermentację wolno.  
Fermentacja pod ciśnieniem 2bar.  
Drożdże ruszają z kopyta tak po 48h.

### Extras

| Type  | Name                              | Amount  | Use for | Time   |
|-------|-----------------------------------|---------|---------|--------|
| Other | Woda zacieranie (Lidil - Saguaro) | 25000 g | Mash    | 60 min |

|        |                                  |         |           |          |
|--------|----------------------------------|---------|-----------|----------|
| Other  | Woda wyładzanie (Lidl - Saguaro) | 15000 g | Mash      | 60 min   |
| Spice  | Skórki pomarańczy Bergamotki     | 15 g    | Boil      | 15 min   |
| Spice  | Skórki pomarańczy Bergamotki     | 15 g    | Boil      | 10 min   |
| Spice  | Skórki pomarańczy Bergamotki     | 20 g    | Boil      | 5 min    |
| Fining | Whirflock                        | 2.5 g   | Boil      | 10 min   |
| Fining | Żelatyna                         | 10 g    | Secondary | 7 day(s) |
| Fining | Witamina C                       | 6 g     | Secondary | 7 day(s) |