

## Tom Selleck 2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **4.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.3 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen  | 7 kg (96.6%)   | 80.5 % | 4   |
| Grain | BESTMALZ - Zakwaszający | 0.25 kg (3.4%) | 80.5 % | 4   |

### Hops

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

### Yeasts

| Name   | Type  | Form | Amount | Laboratory      |
|--|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager (fermentacja pod 2bar w 16C) | Lager | Dry  | 20 g   | Mangrove Jack's |

### Extras

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

|        |                         |         |           |          |
|--------|-------------------------|---------|-----------|----------|
| Other  | Woda wysładzanie (Lidl) | 15000 g | Mash      | 60 min   |
| Fining | Whirflock               | 2.5 g   | Boil      | 15 min   |
| Fining | Żelatyna                | 10 g    | Secondary | 7 day(s) |
| Fining | Witamina C              | 6 g     | Secondary | 7 day(s) |