

## Tom Selleck 2

---

- 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)