

# Tom Selleck

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **4.1**
- 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 **3.57 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **15 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 (100%)	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	Lager	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Woda zacieranie (Lidl)	25000 g	Mash	60 min
Other	Woda wysładzanie (Lidl)	15000 g	Mash	60 min
Fining	Whirflock	2.5 g	Boil	15 min